



FOODservice™
EQUIPMENT MARKETING

ESSENTIALS CATALOGUE 2015

Welcome

Essentials Catalogue 2015

Our Essentials Catalogue 2015 brings together the key products that no foodservice operation should be without.

FEM is the UK's leading representative and master distributor for the foodservice equipment industry's leading manufacturers:

- Alto Shaam
- Cambro
- Hamilton Beach
- Manitowoc Ice
- Prince Castle
- San Jamar
- Server
- Sirman
- Vollrath

How to use the Catalogue

Our Catalogue is designed to make products quick to find and easy to order.

The products have been divided into colour-coded sections according to their use (see Contents for section headings).

We have also made an effort to standardise, where possible, the way product codes and details are presented.

For example:

Product Name Brief product description.

CODE	DESCRIPTION	
ORDER-ME	Product Details	£ Price

PRICES SHOWN ARE LIST PRICE EXCLUDING VAT AND ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.

TERMS AND CONDITIONS ARE AVAILABLE ON REQUEST.

How to Order

We supply our products through a national network of catering equipment dealers. Please contact us or visit our website to locate a dealer near you.

If you are a Dealer, you can place orders by

Fax 01355 241471
Email sales@fem.co.uk
Visit www.fem.co.uk

Delivery

England, Scotland & Wales

Carriage free on orders above £250 net
£10 carriage charge on orders below £250 net

Northern Ireland & Republic of Ireland

Carriage free on orders above £350 net
£20 carriage charge on orders below £350 net

Channel Islands

Carriage free on orders above £750 net
Carriage charged 'at cost' on orders below £750 net.

Warranty Overview

Alto Shaam

1 year parts & labour
Lifetime warranty on 'Cook & Hold' elements for original purchaser

Cambro

1 year back-to-base warranty

Hamilton Beach

1 year back-to-base parts & labour
2 year back-to-base warranty available on some models

Manitowoc Sotto Range

2 years parts & labour

Manitowoc Neo and Indigo Series

5 years parts & labour on icemaker evaporator
5 years parts & 3 years labour on icemaker compressor
3 years parts & labour on all other components

Prince Castle

1 year parts & labour. Some models are back-to-base

San Jamar

1 year back-to-base warranty

Server

1 year back-to-base warranty

Sirman

1 year parts & labour. Some models are back-to-base

Vollrath

1 year warranty. Some models are back-to-base
Planetary mixers – 2 years parts & 1 year labour
Professional & Ultra Series Induction – 2 years parts & labour

VISIT OUR WEBSITE FOR FULL WARRANTY DETAILS.

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Our Partners

WELCOME



Cook & hold ovens and hot holding solutions with exclusive Halo Heat technology



The world's foremost manufacturer of plastic foodservice products



The world's leading brand of bar blenders, food blenders and drinks mixers



The definitive range of America's best selling icemakers



Providing solutions for the world's leading restaurant chains



Wide range of dispensing equipment for the foodservice industry



World leader in smart disposables, dispensing and food safety



Global manufacturer of quality food preparation equipment



Leading manufacturers of catering smallwares and light equipment

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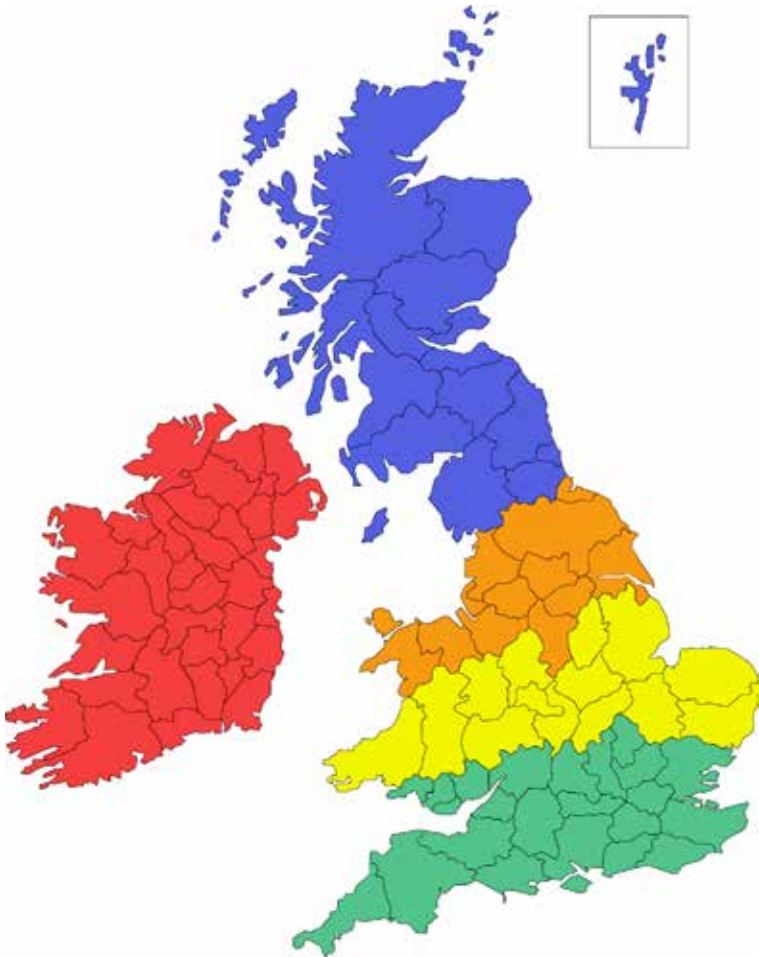
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Meet Our Executive Chef

Dushan Lukovic is our Executive Chef who travels throughout the UK working with our customers on product testing, cooking demonstrations, menu development, training, advice and consultancy. Check our blog for regular unique recipes and great menu ideas from Dushan.



Explore fem.co.uk

Shop

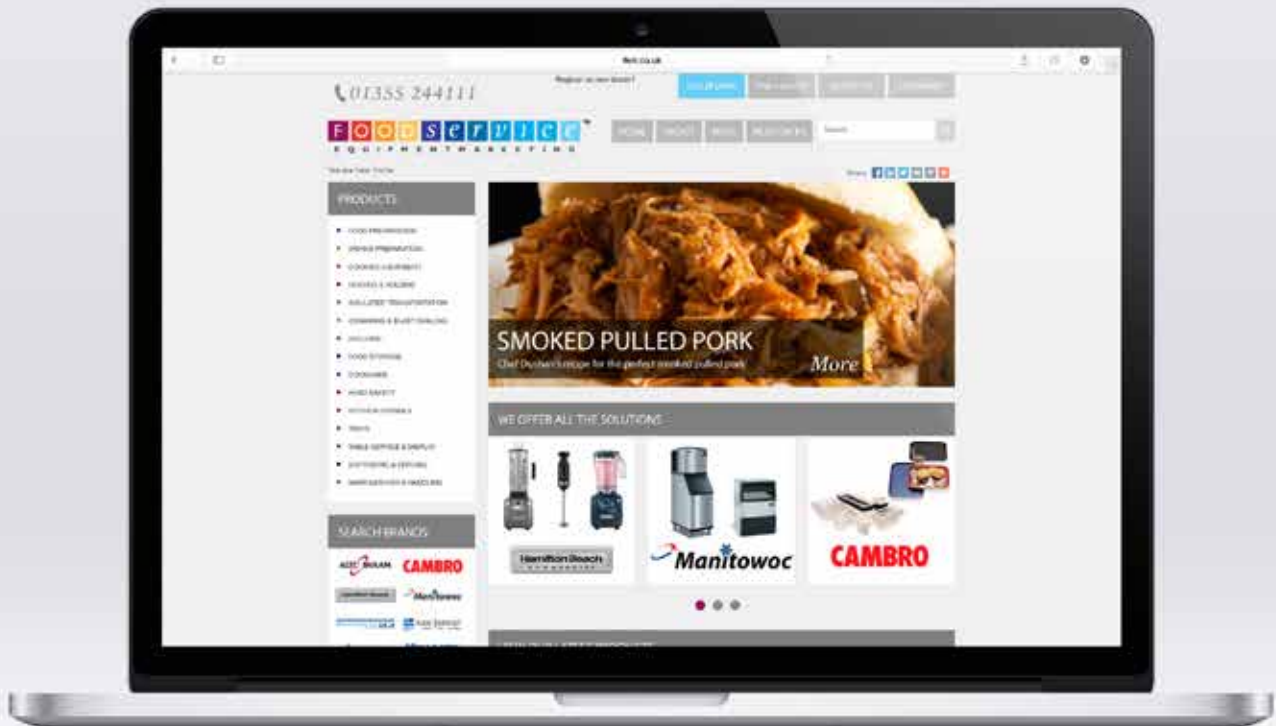
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Food Preparation

A great meal starts with great preparation. A balancing act between sourcing the freshest local ingredients, keeping costs down, reducing waste and making sure you have the best tools for the job. It's important your food preparation equipment is high quality, reliable and fits the way you like to do things. Slicing, mixing, blending, chopping or emulsifying you will find the perfect tool to help perfect preparation in your kitchen.



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Planetary Mixers

- Introducing Vollrath's heavy duty range of floor, bench and countertop planetary mixers
- Safety cut-switch automatically turns the unit off if gears are changed without stopping the mixer
- Emergency stop button
- All mixers feature a 30 minute timer - mixer automatically stops when timer ends
- No .12 hub accommodates Meat Grinder and Vegetable Slicer attachments for flexibility between grinding, slicing, and mixing
- Comes standard with: Dough hook, Wire whisk, Spatula, Stainless steel mixing bowl, Safety guard
- Countertop model comes with digital control panel to make easy speed shifts while unit is running



Planetary Mixers

CODE	DESCRIPTION	W X D X H	TRANSMISSION	POWER	
A 4075603	10L Countertop Mixer	332 x 449 x 538mm	5 Speed	7/8 HP	£1,090.00
B 4075703	20L Bench-mounted Mixer	518 x 518 x 905mm	3 Speed	1/2 HP	£2,240.00
C 4075803	30L Floor-standing Mixer	635 x 622 x 1216mm	3 Speed	1 HP	£3,290.00
4075903	40L Floor-standing Mixer	673 x 675 x 1197mm	3 Speed	1 1/2 HP	£5,260.00

Mixer Accessories



Mixer Accessories

DESCRIPTION	10L		20L		30L		40L	
D Wire Whisk	40762	£84.00	40766	£130.00	40770	£330.00	40774	£470.00
E Dough Hook	40763	£74.00	40767	£98.00	40771	£292.00	40775	£340.00
F Flat Beater	40764	£88.00	40768	£98.00	40772	£250.00	40776	£340.00
G Mixing Bowl	40761	£180.00	40765	£230.00	40769	£850.00	40773	£960.00



CODE	DESCRIPTION	FITS	
H 40785	Vegetable slicer head with 8mm shredder & 5mm slicing blade	4075703 4075803 4075903	£705.00
I 40786	Meat Mincer head attachment with 3.2mm 7.9mm plates	4075703 4075803 4075903	£450.00
40757STD	Stand	4075703	£237.00

Compact Planetary Mixer

- Strong metal case planetary mixer
- Removable tools for easy cleaning
- Lifiable head to help remove 7L S/S bowl
- Includes 3 metal tools
- D.C. motor with speed control for precise mixing
- Gear drive and grease lubrication
- Safety microswitch on the head
- Suitable for medium density mixing (for example, 1kg of flour)

Compact Planetary Mixer

CODE	DESCRIPTION	W X D X H	POWER	
PLUTONE 7	7L Planetary Mixer	410 x 240 x 540 mm	0.28kw	£470.00



FOOD PREPARATION

Stainless Steel Potato Peelers

- Made from AISI 304 Stainless steel.
- Self-tensioning poli-V belt drive.
- High efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- Easy to replace abrasive surface.
- Patented removable dishwashing safe container and bottom peeling disc (no tools required)
- Automatic unloading system.
- Stainless steel outlet opening with quick and sealed locking.
- Easy service and easy access to the components.
- Microswitch on the lid and on outlet opening



REMOVABLE
BOWL ALLOWS
FOR EASY DISHWASHER
CLEANING



HEAVY DUTY STAINLESS
STEEL CONSTRUCTION

Potato Peelers

CODE	DESCRIPTION	POWER	W X D X H	
A PPJ 6	Bench Mounted 6kg	0.37kw/0.5hp	530 x 370 x 390mm	£1,540.00
PPJ 6 SC	Floor Standing 6kg	0.37kw/0.5hp	400 x 400 x 690 mm	£1,690.00
B PPJ 10 SC	Floor Standing 10kg	0.74kw/1ph	544 x 470 x 910mm	£2,090.00

Sirman Slicer Features

ANODISED ALUMINIUM BODY IS DURABLE AND HYGIENIC

ADJUSTABLE THICKNESS OF CUT FOR PRECISION SLICING

LARGE DISTANCE BETWEEN BLADE AND MACHINE BODY FOR EASY CLEANING

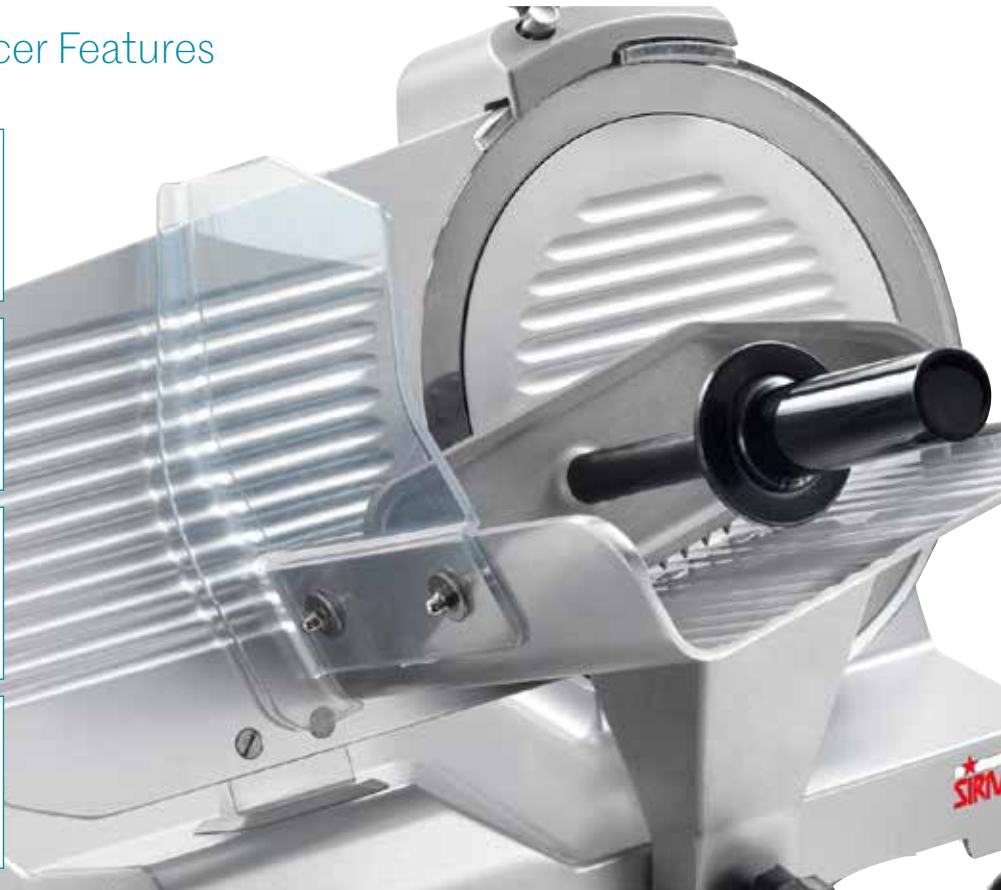
CARRIAGE RUNS ON SELF-LUBRICATING BEARINGS FOR SMOOTH SLIDING

BUILT-IN BLADE SHARPENER ALLOWS YOU TO KEEP BLADES SHARP FOR THE PERFECT CUT

PERMANENT BLADE RIM GUARD PROVIDES USER WITH MAXIMUM SAFETY

HEAVY DUTY VENTILATED MOTOR MEANS NO OVERHEATING

REMOVABLE CARRIAGE IS EASY AND SAFE TO CLEAN



Smart Entry Level Slicer



new

ENTRY LEVEL SLICER IS PERFECT FOR LOW VOLUME SLICING

- These slicers are ideal for small restaurants, cafes, coffee shops, delis and bars
- Painted Aluminium Body



CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H	
SMART 250	250mm 10"	147w/0.20hp	0-13mm	480 x 460 x 370mm	£555.00
SMART 300	300mm 12"	147w/0.20hp	0-13mm	570 x 460 x 370mm	£875.00

Mirra Medium Duty Slicers



RELIABLE
VENTILATED
MOTORS ALLOW
THESE SLICERS TO
RUN NON-STOP FOR
7 HOURS!

- These slicers are ideal for small restaurants, cafes, coffee shops, delis and bars
- Emergency Stop button for maximum safety



DEVICE FOR RELEASING THE CARRIAGE

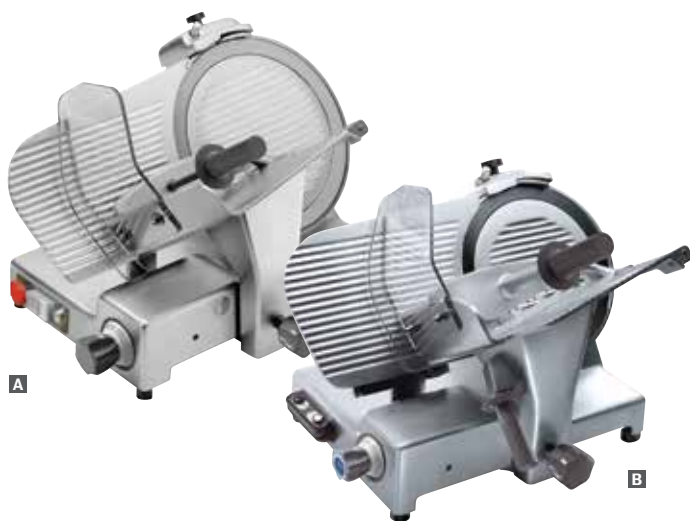


MORE SPACE BETWEEN BLADE AND MOTOR

Mirra Medium Duty Slicers

CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H	
MIRRA 220	220mm 8"	147w/0.20hp	0 - 13mm	570 x 560 x 475mm	£665.00
MIRRA 250	250mm 10"	147w/0.20hp	0 - 13mm	570 x 560 x 475mm	£680.00
MIRRA 300	300mm 12"	210w/0.29hp	0 - 13mm	640 x 610 x 510mm	£1,100.00

Canova & Palladio Heavy Duty Slicers



- These slicers are ideal for restaurants, delis, catering, canteens and butchers
- Rounded design means no sharp edges and no visible screws



LARGE CLEARANCE BETWEEN BLADE
AND MACHINE BODY



LARGE HOPPER

Heavy Duty Slicers

CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H	
A CANOVA 300	300mm 12"	210w/0.29hp	0 - 20mm	640 x 495 x 495mm	£1,280.00
B PALLADIO 300	300mm 12"	275w/0.37hp	0 - 30mm	710 x 547 x 545mm	£1,760.00
PALLADIO 350	350mm 14"	275w/0.37hp	0 - 30mm	710 x 575 x 530mm	£2,020.00

Galileo Extra Heavy Duty Slicers



- These slicers are ideal for large restaurants, catering, supermarkets, large butchers and food processing
- Rounded design means no sharp edges and no visible screws



70MM DISTANCE BETWEEN BLADE AND MOTOR



ALL KNOBS ARE OF ALUMINIUM CONSTRUCTION

Galileo Extra Heavy Duty Slicer

CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H	
GALILEO 350	350mm 14"	380w/0.52hp	0 - 30mm	800 x 680 x 700mm	£2,620.00

Palladio 330 EVO Heavy Duty Slicer



- Tilttable and removable carriage with zero blade exposure
- Lift lever accessory (factory installed)
- Improved blade guard removal system
- Completely sealed stainless steel shaft
- One-piece carriage with seamless, see through hand guard
- Increased gap between blade and machine body
- Dual stage cam system allows precise, thin and thick slicing

Optional Stonehenge Plus Coating:

- Covers base, table, knife guard rim, blade cover, carriage, end weight and sharpener housing
- Cast aluminium alloy with special ceramic-teflon coating treatment is ideal for processing sticky products
- Coating is highly resistant to acids and sanitising chemicals and is easy to clean

Palladio 330 EVO Heavy Duty Slicer

CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H	
PALLADIO 330 EVO	330mm 13"	410w/0.55hp	0-30mm	711 x 600 x 615mm	£2,560.00

Stonehenge Plus Coating

CODE	DESCRIPTION	
STONEHENGE PLUS	Ceramic-teflon coating for Palladio 330 EVO slicer	£340.00

Speciality Slicers



MANTEGNA 300 BS IS IDEAL FOR SLICING BACON – WITH RAISED GRIPPER SPIKES AND 90° ANGLE



MANTEGNA 300 VCS HAS A SPECIAL CARRIAGE DESIGN TO SUPPORT FRESH MEAT

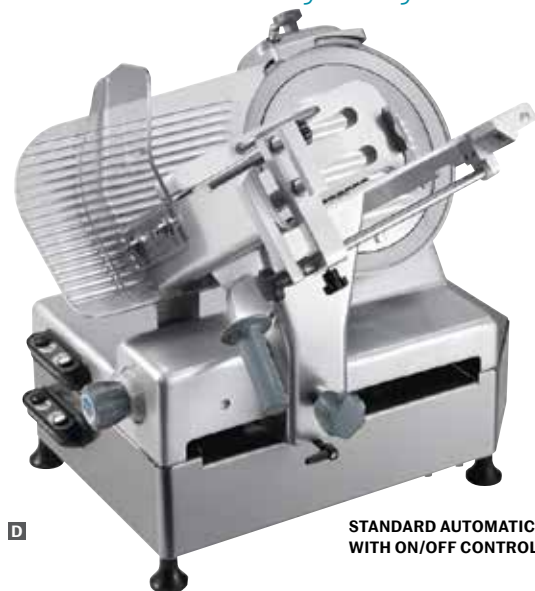


ANNIVERSARIO 300 HAS A STYLISH ITALIAN DESIGN, ROUNDED FOR EASE OF CLEANING

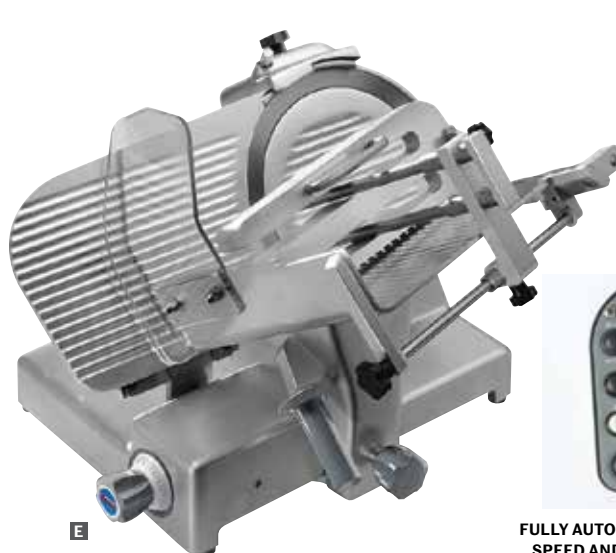
Speciality Slicers

CODE	DESCRIPTION	BLADE SIZE	MOTOR	CUT SIZE	W x D x H	
A MANTEGNA 300 BS	Bacon Slicer	300mm 12"	275w/0.37hp	0–29mm	750 x 600 x 695mm	£2,100.00
B MANTEGNA 300 VCS	Fresh Meat Slicer	300mm 12"	275w/0.37hp	0–29mm	720 x 685 x 560mm	£2,290.00
C ANNIVERSARIO 300	Flywheel Slicer	300mm 12"	–	0 - 3mm	855 x 625 x 590mm	£4,540.00

Automatic Heavy Duty Slicers



D STANDARD AUTOMATIC WITH ON/OFF CONTROLS



E FULLY AUTOMATIC WITH ADJUSTABLE SPEED AND CARRIAGE MOVEMENT

Automatic Heavy Duty Slicers

CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H	
D PALLADIO 300 AUTOMECH	300mm 12"	275w/0.37hp	0 - 30mm	685 x 660 x 750mm	£3,190.00
E PALLADIO 300A	300mm 12"	275w/0.37hp	0 - 30mm	730 x 660 x 650mm	£4,090.00

Dough Mixers

- Made from large thickness C40 steel
- Scratch resistant powder coating
- Bowl with reinforced edge and AISI 304 S/S shaft
- Forged spiral tool
- Lid with opening to add ingredients during operation
- High efficiency ventilated motor with oil-bath gear box
- Reinforced chain drive
- Low voltage IP67 protection rated controls
- Timer optional and wheels as standard

Dough Mixers

CODE	CAPACITY	POWER	W X D X H	
HERCULES 20	20L / 18kg	0.75kw	380 x 680 x 590mm	£1,290.00
HERCULES 30	32L / 25kg	1.1kw	430 x 740 x 740mm	£1,670.00
HERCULES 40	41L / 38kg	1.5kw	480 x 820 x 740mm	£1,950.00
HERCULES 50	52L / 44kg	1.5kw	540 x 880 x 830mm	£2,280.00



Pizza Dough Rollers

- Practical and easy-to-use pizza roller, ideal for rolling out circles of dough to prepare pizza, focaccia, bread, etc.
- Operates without heat to avoid altering the properties of the dough. The thickness and diameter of the rolled out circles can be easily adjusted based on the user's needs
- Made of strong AISI 430 stainless steel perfect for commercial kitchens
- Lower roller scrapers are easily removable for cleaning.
- IP 54 controls with NVR

Pizza Dough Rollers

CODE	CAPACITY	POWER	W X D X H	
SP 310/2	300mm (12")	0.25kw	440 x 380 x 615 mm	£1,090.00
SP 420/2	400mm (16")	0.33kw	540 x 410 x 720 mm	£1,190.00



Pasta Machine

new

- Planetary spiral mixer for easy and fast dough mixing
- Bowl and spiral easily removable for cleaning and sanitising
- Stainless steel worm and nickel bronze extruder head
- 75mm bronze die with large availability of pasta shapes
- Optional Pasta Cutter available
- Machine includes one die of your choice as standard



FOOD PREPARATION

MACHINE INCLUDES
ONE DIE OF YOUR
CHOICE

Dies

N. 9
SPAGHETTI
1.9MM

N. 13
BIGOLI / PICI TOSCANI
3MM

N. 21
LINGUNI
3 X 1.6MM

N. 25
SQUARE SPAGHETTI
2MM

N. 32
TAGLIOLINI
3.5MM

N. 34
TAGLIATELLE
6MM

N. 38
PAPPARDELLE
15MM

N. 77
MACCHERONI RIGATI
8MM

N. 91
GRAMIGNE
3MM

N. 191
GNOCCHETTI
SARDI
19MM

N. 220
CASARECCI /
STROZZAPRETI
8.8MM

N. 240
FUSILLI
8.4MM

N. 116
PENNE
8.5MM

ADJUSTABLE
SHEET WIDTH 170MM

* REQUIRES KIT KNIFE
FOR PENNE.

Sirpasta Pasta Machine

CODE	POWER	BOWL CAPACITY	DOUGH CAPACITY	OUTPUT	W X D X H	
SIRPASTA	0.75hp	20 L	4kg	16kg/hr	450 x 406 x 656mm	£3,390.00

Accessories

DESCRIPTION		
Additional die		£110.00
Optional Pasta Cutter		£475.00

Compact Stick Blender

IDEAL FOR LIGHT DUTY
BLENDING, PUREEING,
WHIPPING



Compact Stick Blender Ideal for small batches and other light duty use.

CODE	MOTOR	SHAFT	W x D x H	
HMI200-UK	0.175kw	230mm	76 x 76 x 445mm	£205.00

Compact Stick Blender Accessories

CODE	DESCRIPTION	
HMA200B	Immersion Mixer Chopping Attachment	£110.00



- Heavy Duty motor components and stainless steel attachments designed for foodservice applications
- Stainless Steel 230mm Shaft reaches into deep bowls and detaches for easy cleaning
- Four blades with five cutting edges quickly cut through ingredients for professional results every time
- 2 speeds for blending, pureeing, emulsifying & whipping
- Blade guard reduces splashing and allows mixture to pass through without clogging
- Built-in storage hook for easy hanging and storage on wire racks

Ciclone Stick Blenders



- Highly effective patented cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
- IPX3 protection.
- Quick coupling device.
- Cutlery steel knives.

Ciclone Standard Duty Hand Blenders

CODE	POWER	RPM	SHAFT	W x D x H	
CICLONE 150	0.15kw	12,000	250mm	100 x 182 x 590mm	£330.00
CICLONE 230	0.23kw	12,000	350mm	100 x 182 x 660mm	£340.00
CICLONE 300	0.3kw	12,000	350mm	100 x 182 x 668mm	£345.00

Accessories

CODE	DESCRIPTION	
C STICK 250	Spare 250mm Shaft	£125.00
C STICK 350	Spare 350mm Shaft	£150.00

Vortex Stick Blenders

NEW
VARIABLE SPEED
MODELS ADDED TO
RANGE



FOOD PREPARATION

Vortex Heavy Duty Hand Blenders

CODE	POWER	RPM	SHAFT	W x D x H	
VORTEX 430	0.43kw	14,000	350mm	125 x 190 x 727mm	£480.00
VORTEX 530	0.53kw	14,000	350mm	125 x 190 x 735mm	£495.00
VORTEX 750	0.75kw	14,000	450mm	125 x 190 x 840mm	£540.00
VORTEX 55 VV	0.53kw	0-14,000	450mm	125 x 190 x 835mm	£505.00
VORTEX 75 VV	0.75kw	0-14,000	450mm	125 x 190 x 840mm	£545.00

Accessories

CODE	DESCRIPTION	
V STICK 350	Spare 350mm Shaft	£210.00
V STICK 450	Spare 430mm Shaft	£230.00
V WHISK	Spare 385mm Whisk	£275.00



QUICK TOOL ASSEMBLY



DURABLE STAINLESS STEEL
BELL AND KNIVES



AIR INTAKE AIDS COOLING



SAFETY ON/OFF SWITCH

- Highly effective patented cooling system.
 - Sturdy and light weight fibreglass ABS body.
 - Ergonomic handle.
- Rubber buffer between motor and shaft.
 - High efficiency motors.
 - Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
 - 3 different motors.
 - IPX3 protection.
 - Quick coupling device.
- Completely demountable shafts for an accurate cleaning and a longer life.
 - Completely stainless steel shaft and bell.

Large Capacity 4L Food Blender

FOOD PREPARATION



4 OZ. REMOVABLE DOSING CUP

HIGH QUALITY STAINLESS STEEL BLADE

INTERLOCK SYSTEM ENSURES SAFETY

LED LIGHTED PRE-SET TIMER PANEL

STAINLESS STEEL JAR HAS A LARGE DIAMETER CLEAR LID

HIGH, VARIABLE SPEED, CHOP, AND PULSE CHOICES

PRESET BUTTONS FOR CUSTOM BLENDING AND MEMORY CARD SLOT

LOW PROFILE DESIGN WITH TOUCHPAD CONTROL

- **Low Profile** design for vastly improved operator ergonomics and the ability to easily see into the blender jar during the blend cycle for optimal control of texture and consistency
- **Variable Speed** that can allow the blender to operate from a low speed (perfect for salad dressings, chopping and grinding) to a high speed that quickly reach a velvet smooth puree.
- **Unique CHOP** function pulses the blades between a very low speed and the chef selected blend speed. This pulsing action keeps foods with even the smallest amount of liquid moving inside the blender jar. Perfect for hummus, salsas, green smoothies, and salad dressings.

- **Custom pre-set buttons** offer the operator a degree of control. With the custom pre-set cycles, the recipe can be made consistent time after time and re-programmed by inserting a memory card as the menu changes.
- **Interlock system** designed with kitchen safety in mind. This powerful blender will not start mixing until the jar and lid are securely in place on the blender base.

Large Capacity 4L Food Blender

CODE	MOTOR	CAPACITY	W x D x H	
HBF1100S-UK	3 HP	4 L	227 x 378 x 481mm	£1,830.00

Food Blenders



- Chop, variable speed and pulse functions for easy chopping, grinding, blending, pureeing & emulsifying
- 1 Hp motor has the torque needed for chopping ingredients
- Adjustable speed dial for chop and variable speed functions
- All-metal drive coupling and stainless steel blades
- Large dosing cup makes adding liquid for emulsions easy while blending
- Patented Wave-Action® system keeps ingredients circulating through the blades to ensure that contents are well-emulsified
- Sure Grip™ feet prevent skidding

Food Blenders

CODE	MOTOR	CONTAINER	CAP.	W X D X H	
HB500-UK	1 HP	Polycarbonate	1.4L	178 x 229 x 483mm	£465.00
HB500S-UK	1 HP	Stainless Steel	1.8L	178 x 203 x 521mm	£530.00

Food Blender Accessories

CODE	DESCRIPTION	
6126-HB500-CE	Spare 1.4L Polycarbonate Container	£145.00
6126-400	Spare 1.8L Stainless Steel Container	£260.00

Tournant™ Food Blenders



- Powerful 3 Hp motor lets chefs puree soups, emulsify dressings, grind flours, and chop salsas and compotes
- Unique, one-touch chopping function with speed control thoroughly chops solid ingredients
- Adjustable speed dial offers chefs variable speed options
- Patented jar design keeps ingredients circulating through the blades to ensure that contents are well-emulsified
- Large dosing cup makes adding liquids for emulsions easy while blending
- Patented jar pad sensor – 4 magnetic connections prevent blending unless container is on correctly
- Temperature gauge alerts operator if motor overheats while blending back-to-back batches

Tournant™ Food Blenders

CODE	MOTOR	CONTAINER	CAP.	W X D X H	
HB600-UK	3 HP	Polycarbonate	1.9L	178 x 203 x 457mm	£875.00
HB600S-UK	3 HP	Stainless Steel	1.8L	178 x 229 x 483mm	£950.00

Tournant™ Food Blender Accessories

CODE	DESCRIPTION	
6126-HB600	Spare 1.9L Polycarbonate Container	£160.00
6126-HB600S	Spare 1.8L Stainless Steel Container	£285.00

Blitz Food Processor

new

FOOD PREPARATION



- Equipped with stainless steel standard cutting knife, ABS emulsifying knife and spatula.
- Base unit has thermoresistant ABS construction
- Polycarbonate lid with feed opening to add ingredients while the cutter is working
- Lid and bowl interlocked during operation to ensure maximum safety
- Bowl easily removable for cleaning

Blitz Food Processor

CODE	POWER	CAPACITY	W X D X H	
BLITZ	0.37kw	3.2L	240 x 240 x 330mm	£555.00





- Ideal for making mayonnaise, sauces, pureeing tomatoes and chopping herbs
- All stainless steel construction
- Ventilated Motor housed away from bowl to prevent heating of food
- Easy to clean, removable stainless steel bowl with handles
- Easy to use controls
- Complies with European safety regulations
- See-through Lexan lid with opening to add ingredients during operation
- The machine is equipped with standard blades for universal use - specialised blades optional



EASY TO EMPTY
AND CLEAN



REGULAR KNIFE



SERRATED KNIFE



EMULSIFYING KNIFE



PESTO KNIFE



KNEADING KNIFE

Food Processors

CODE	POWER	RPM	CAPACITY	W x D x H	
C4	0.35kw	2600	3.3L	380 x 320 x 270mm	£835.00
C6VV	0.35kw	1100-2600	5.3L	380 x 320 x 320mm	£1,050.00

Accessories

DESCRIPTION	C4		C6 VV	
Regular knife	MSC04AMON	£74.40	MSC06AMON	£80.90
Serrated knife	MSC04AMOZ	£74.40	MSC06AMOZ	£80.90
Emulsifying knife	MSC04AMOF	£74.40	MSC06AMOF	£80.90
Dough Mix knife	MSC04AMOI	£74.40	MSC06AMOI	£80.90
Pesto Sauce knife	MSC04AMOP	£105.00	MSC06AMOP	£110.00

Vegetable Processors

- Versatile vegetable processors capable of preparing fresh vegetables, fruit and more.
- Aluminium alloy and S/S construction
- Heavy duty ventilated motor for continuous operation
- Thanks to its compact design the machine is easy to install inside every kitchen
- The exclusive feeding system makes it easy to process also soft products like mozzarella cheese
- Motor stops when the lever is lifted and the machine does not start if cover is not in place
- Large number of discs available for every purpose including specialist slicers, graters, dicers and bacon cutters

FOOD PREPARATION



BOTH COME COMPLETE WITH FOUR BLADES DF3, DF5, DT3 AND DQ4



FEATURING LARGE FEED HOPPER

new

Vegetable Processor

CODE	POWER	PROD. HR	RPM	W x D x H	
TM1	0.515kw	220kg	300	280 x 460 x 510mm	£1,210.00

Vegetable Processor

CODE	POWER	PROD. HR	RPM	W x D x H	
TM TG	0.515kw	350kg	300	296 x 509 x 777mm	£1,850.00

SLICING BLADES



DF2

GRATING BLADES



DTV

JULIENNE BLADES



DQ4

DICING BLADES



PS8/PS8G

ACCESSORIES



Vegetable Processor Blades and Accessories

SLICING BLADES		GRATING BLADES		JULIENNE BLADES		DICING BLADES		ACCESSORIES	
DF2	£56.90	DTV	£66.40	DQ4	£85.30	PS8/PS8G	£105.00	TM1 Chute	£56.90
DF3	£56.90	DT2	£67.80	DQ6	£85.30	PS10/PS10G	£105.00	Blade Brush PS8B	£52.50
DF5	£56.90	DT3	£67.80	DQ8	£85.30	PS14/PS14G	£105.00	Blade Brush PS10B	£52.50
DF8	£56.90	DT7	£67.80	DQ10	£85.30	PS20/PS20G	£105.00	Disc Holder	£10.90
DF10, DF14	£56.90								

Medium Duty Meat Mincers

- Innovative design, compact and functional machine
- Easy to carry thanks to its side handles
- Anodised aluminium body and ABS shockproof sides
- Ventilated motor has a reverse switch which enables the user to free any meat without dismantling the cutting group
- Compartment for knives and plates.

Medium Duty Meat Mincers

CODE	POWER	OUTPUT	PLATE	W X D X H	
TC8 Vegas	0.25kw/0.34hp	65kg/hr	6mm	335 x 300 x 410mm	£445.00
TC12 Denver	0.37kw/0.5hp	80-90kg/hr	6mm	377 x 366 x 452mm	£640.00
TC22 Dakota	0.75kw/1hp	120kg/hr	4.5mm	395 x 360 x 485mm	£1,240.00

TC8



FOOD PREPARATION

Heavy Duty Meat Mincers

- AISI 304 stainless steel construction
- Powerful IP 55 insulated and fan-cooled motors for continuous use
- Motor-reducer equipped with a double seal for long, trouble-free service
- Convenient head interlock mechanism
- Stainless steel mincing head carefully designed for high yield production
- Feed tray designed with safety interlock and square neck for outstanding performance
- IP 54 protected, 24 V controls

Heavy Duty Meat Mincers

CODE	POWER	OUTPUT	PLATE	W X D X H	
TC22 Colorado	1.47kw/2hp	300kg/hr	4.5mm	500 x 415 x 568mm	£1,690.00
TC32 Colorado	2.2kw/3hp	400kg/hr	6mm	610 x 465 x 530mm	£2,180.00

new



Parmesan Cheese Graters

- These cheese graters are strong as well as compact
- Simple to operate
- Grate cheese and bread with uniformity, without any waste
- Made from polished aluminium, with a galvanized steel drum
- Suitable for Parmesan cheese



Parmesan Cheese Graters

CODE	POWER	RPM	MOUTH DIMS.	W X D X H	
GP	0.38kw/0.5hp	1400	100 x 65mm	290 x 250 x 310mm	£390.00
GF	0.59kw/0.8hp	1400	130 x 70mm	390 x 290 x 370mm	£790.00

Burger Presses

- Simple and compact patty press with rounded design
- Made from anodized aluminium alloy
- Built-in sheets holder
- Rubber feet



Burger Presses Warranty: 1 year parts and labour

CODE	BURGER SIZE	W X D X H	
SA100	100mm (4")	300 x 310 x 360mm	£330.00
SA130	130mm (5")	300 x 310 x 360mm	£360.00
SA150	150mm (6")	300 x 310 x 360mm	£390.00

Bone Saw

- Simple and sturdy machine that is easy and safe to use
- Material Cast anodised aluminium
- Supplied with a counter, meat pusher and serving slicer in stainless steel AISI 304
- 24V controls with safety micro-switch on door, redundant ECU and motor brake
- Utmost simplicity and accuracy when horizontally and vertically adjusting the upper pulley
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment
- Airtight bearings on upper pulley
- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil sump



Bone Saw

CODE	BLADE LENGTH	POWER	PULLEY	W X D X H	
SO 1550 F3	1500mm	0.75kw	210mm	510 x 530 x 778mm	£1,690.00

EASYSOFT Vacuum Packer / Sous Vide Machine



Combining chamber vacuum packing and a low temperature cooking in one device to save space and time in busy commercial kitchens

Vacuum Packer:

- Easily set vacuum and sealing times
- Programmable settings to save time
- Removable sealing bar for easy cleaning
- Display vacuum percentage and remaining time for ease of use
- Cycles and pump usage counter
- Pump preheating and oil cleaning cycle
- Maintenance messages including oil change notification
- Timed external vacuum

Sous Vide:

- Strong stainless steel tray and tank
- Powerful armoured contact heating elements in the bottom of the tank
- Temperature and time display for precise cooking
- Temperature control accuracy of 0.2 °C
- Audible alarm when temperature reached and at end of cooking time

EASYSOFT Vacuum Packer / Sous Vide Machine

CODE	POWER	SEALING BAR	COOKING AREA	W X D X H	
EASYSOFT	1.7kw	260mm	20L	695 x 560 x 708mm	£2,310.00

EASYVAC Compact Vacuum Packer

- Compact and fast machine for small-sized products
- Ideal combined with low temperature cooking instruments like the Softcooker
- Easily settable vacuum and sealing time
- Easily removable sealing bar
- Bush suction pump
- Display of vacuum percentage and time to countdown
- Last setting can be saved in memory
- Rev counter and pump meter
- Pump preheating and oil cleaning cycle
- Change oil message
- Timed external vacuum
- Manual cover lift
- Plastified steel vacuum chamber

EASYVAC Compact Vacuum

CODE	POWER	SEALING BAR	W X D X H	
EASYVAC 25	0.10kw	260mm	320 x 560 x 708mm	£1,495.00



new

SEE PAGE 56
FOR SOUS VIDE

FOOD PREPARATION

Vacuum Packers

- Exclusively designed with simple-to-use controls and a reduced workspace
- Busch vacuum pump
- 5mm thick, AISI 304 stainless steel, easy to clean plain vacuum chamber
- Thick transparent plexiglass lid for viewing the process from start to finish
- Removable sealing bar
- Complete electronic control system
- Gas system and soft air release system are optional
- EASY models have simplified control board

Vacuum Packers

CODE	POWER	SEALING BAR	W X D X H	
W8 30 EASY	0.35kw	310mm	402 x 525 x 480mm	£2,140.00
W8 40 EASY	0.75kw	410mm	495 x 585 x 480mm	£2,890.00



Vacuum Packer Bags

CODE	DESCRIPTION	W X D X H	MICRON	BOX QTY	
3302BVP20X3070	Storage Bags	200 x 300 mm	70	2000	£175.00
3302BVP25X3570	Storage Bags	250 x 350 mm	70	2000	£215.00
3302BVP40X5070	Storage Bags	300 x 400 mm	70	1000	£190.00
3302BVC15X2090	Cooking Bags	150 x 200 mm	90	2500	£220.00
3302BVC20X3090	Cooking Bags	200 x 300 mm	90	2000	£330.00
3302BVC25X3590	Cooking Bags	250 x 350 mm	90	1600	£320.00



Bag Sealers

- Fast and easy to use
- Can seal all types of plastic bags for food
- The timer fitted at the front is used to seal bags of different thicknesses

Bag Sealers

CODE	POWER	SEAL LENGTH	W X D X H	
S300	510w	300mm	455 x 75 x 260mm	£135.00
S400	700w	400mm	555 x 75 x 260mm	£180.00



Shrink Wrappers

- Designed for packing meat, cheese, pasta, fruits and vegetables
- These wrapping machines offer a quick and safe daily packaging method for fresh produce
- Anodized aluminium rollers and rods
- Heating surface temperature adjustable by thermostat (45K version)
- Film cutting by means of a low-voltage heated wire (40M version)
- 45K version has a teflon coated section (do not smoke)

Shrink Wrappers

CODE	POWER	MAX FILM ROLL	W X D X H	
A 45K	0.65kw	450mm	485 x 600 x 140mm	£320.00
B 40M	0.45kw	400mm	465 x 500 x 290mm	£495.00



UV Knife Steriliser

- Chamber is closed by a smoked plexiglass door
- Removable see-through plexiglass knives holder makes sanitation easier and allows sterilisation without having to rotate the knives
- Mercury vapour lamp UV with wire screen protection
- A safety micro-switch switches the lamps on when the door is opened and switches them off when it is closed
- 0-120 minute timer
- Holds knives with blades of up to 310mm in length

UV Knife Steriliser

CODE	POWER	KNIFE CAPACITY	W X D X H	
UV 16W	230V	15	400 x 140 x 620mm	£445.00



Tomato Saber

PERMA-TIGHT™ BLADE CARTRIDGE

THE TOMATO SABER'S EXCLUSIVE PERMA-TIGHT BLADE CARTRIDGE CONTAINS PRE-TENSIONED STAINLESS STEEL BLADES THAT NEVER NEED ADJUSTMENT OR TIGHTENING. THIS UNIQUE DESIGN RESULTS IN UP TO 50% LONGER BLADE LIFE AND PROVIDES SNAP-OUT/SNAP-IN, QUICK CHANGE REPLACEMENT.

PERMA-TIGHT™
BLADE



PUSHER HANDLE

ERGONOMICALLY DESIGNED FOR COMFORT, THIS HANDLE DIRECTS THE OPERATOR'S FORCE ALONG THE CENTRE OF THE TOMATO FOR A SMOOTH, EASY STROKE.

TOMATO PUSHER

DOUBLE CONTOURED TO SECURELY HOLD AND GUIDE THE TOMATO THROUGH THE BLADE CARTRIDGE, THE TOMATO PUSHER FEATURES RIGID ALUMINIUM FINGERS SUPPORTED BY FULL LENGTH PLASTIC SPACERS.

CAST ALUMINIUM BASE

COMMERCIAL-GRADE CASTING INCLUDES THE BEST COMBINATION OF STRENGTH, WEIGHT AND CORROSION-RESISTANCE TO PROVIDE STABILITY WHILE SLICING.

BRIDGE AND HANDLE ASSEMBLY

THE ONE-WAY BLADE INSERTION TRACK POSITIONS THE PERMA-TIGHT BLADE CARTRIDGE AT THE OPTIMAL ANGLE FOR SLICING. A BUILT-IN HANDLE AND EXTRA-WIDE BLADE GUARD PROVIDE ADDED SAFETY AND STABILITY.

TOMATO CATCHER

THIS INNOVATIVE ATTACHMENT MADE OF DURABLE, HIGH-IMPACT PLASTIC PROVIDES A LANDING PAD FOR THE SLICED TOMATO. USING THE CATCHER RESULTS IN REDUCED CLEAN-UP TIME AND ASSURES FOOD DOES NOT COME IN CONTACT WITH CONTAMINATED SURFACES.

Tomato Saber® See above. g blades cut 6.4mm thick slices. Replacement blade cartridges available.

943-B	Tomato Saber®	£505.00
943-039A	Blade Cartridge	£86.90

Tomato Core-It Removes tomato cores rapidly and cleanly. Stainless steel with easy-grip, plastic handle.

953	Tomato Core-It	£3.85
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Manual Food Preparation

Multi-Purpose Cutter

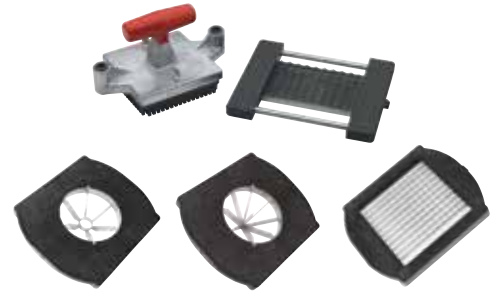
A Redco® InstaCut™ With pop-in, pop-out blade accessories to dice, slice, wedge and core 3x faster than by hand. Comes with 6.4mm Dice blade as standard. Other blades available on request.

55000	InstaCut 5.0	£330.00
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A



new



Dicer

B Dice Witch® Dices onions and other firm vegetables with one stroke. Fast and easy to use. Dice cube measures approximately 9.5mm². Dice Witch® includes tongs. Replacement blade set available.

910-A	Dice Witch®	£345.00
910-50	Blade Set	£95.00

B



C



Wedgers

C Wedge Witch® Sections fruit and vegetables in perfect portions. Easy to clean and use. 8-section wedger constructed of heavy-duty aluminium.

908-A8	Wedge Witch®	£225.00
908-71	Blade Set	£63.40

D Citrus Saber® Sections fruit and vegetables in perfect portions. Easy to clean and use. 8-section wedger constructed of high impact plastic. Replacement blade set available.

CW-6	Citrus Saber®	£110.00
925-059S	Blade Set	£59.50

D



E



Potato Chipper

E Vollrath Potato Cutters

Heavy-duty nickel-plated cast iron frame and handle. Screw holes for table mounting.

47713	French Fry (10mm ² cut)	£310.00
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Onion Prep

A Redco® InstaBloom Create and serve unique, money making appetizers using onions quickly and easily! Constructed from heavy duty cast aluminum, featuring precision edged stainless steel blades for fast, consistent cuts every time.

15600	InstaBloom 24 Section Cut	£695.00
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B Redco® Onion King Greater yield and portion control are created with exact slice thickness. Also slices potatoes for cottage fries, squash, lemons, limes, oranges and other firm vegetables.

501N	Onion King 1/4" Cut	£560.00
------	---------------------	---------



Lettuce Prep

C Redco® Lettuce King I Eliminate 75% of the time and cost of shredding lettuce with a knife. Prevents "bruising" of your lettuce, which reduces product waste. Cut a quarter head of lettuce at a time.

402NC	Lettuce King I 3/8" Cut	£685.00
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D Redco® Lettuce King IV You can prepare iceberg or Boston lettuce days in advance and not worry about it turning brown because the Lettuce King® IV doesn't "bruise" the lettuce during chopping.

4400N	Lettuce King IV 1" x 1" Cut	£815.00
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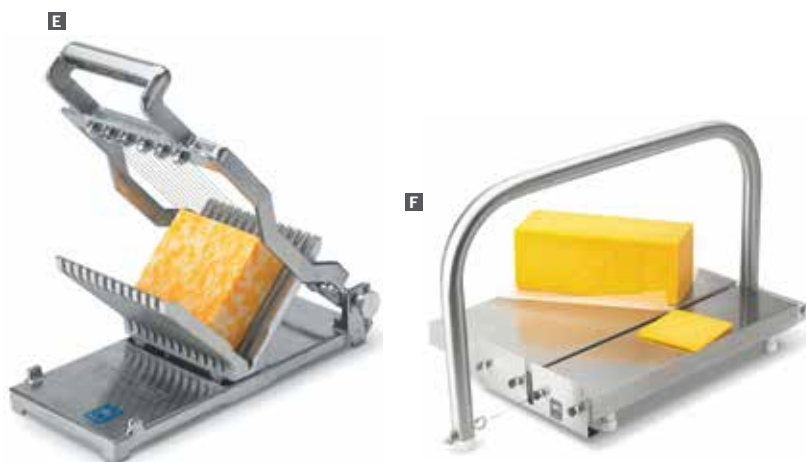
Cheese Prep

E Redco® CubeKing™ Produces uniform cheese cubes, sticks, square blocks, and rectangular blocks in record time. Interchangeable slicing arm cuts include Mozzarella, Cheddar and Swiss cheese.

1811	CubeKing™ 3/4" Cut	£310.00
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F Redco® Cheese Blocker™ Prepare bulk cheese for cubing, slicing, shredding and packaging. Will accommodate blocks up to 40 pounds and wheels up to 35 pounds. 1/2" measuring increments.

1837	Cheese Blocker™	£410.00
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Drinks Preparation

A delicious drink can make a meal or even be one. It's no wonder green juices and smoothies are so popular. Delicious and packed with nutrients they make the most of seasonal produce and offer endless different flavour experiences for your customers. From iced drinks to milkshakes you will find a blender, mixer, crusher or juicer that won't let you down. When the drinks are flowing smoothly your kitchen and bar will be running that way too.



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908® Blender



- Two Speed option enables versatility and precision blending for a wide variety of food and drink mixtures
- Durable stainless steel blades quickly cut through ice and other ingredients
- Removable filler-cap lets you add ingredients while blending
- SureGrip™ feet hold blender securely in place

908® Blender Durable entry level blender. Stackable Polycarbonate container included.

CODE	MOTOR	CAPACITY	W x D x H	
HBB908-UK	3/8 HP	1.25L	165 x 203 x 387mm	£245.00

908® Accessories

CODE	DESCRIPTION	
6126-HBB908	Spare 1.25L Polycarbonate Container	£68.10
6126-HBB909	Spare 0.95L Stainless Steel Container	£115.00

Rio® Blenders



- Wave-Action™ system continually forces mixture down into the blades for smooth results
- Two Speeds with Pulse Option offers versatility and precision blending for a wide variety of food and drink mixtures
- Jar Pad Sensor helps prevent 'wear and tear' by turning off the motor when the container is not in properly in place
- Four stainless steel cutting and mixing blades quickly cut through ice and other ingredients
- SureGrip™ feet hold blender securely in place



Rio® Blender Durable, hardworking blender with a pulse action. Stackable Polycarbonate (P) or Stainless Steel (SS) container included.

CODE	MOTOR	CAPACITY	W x D x H	
HBB250-UK	1/2 HP	1.25L P	165 x 203 x 406mm	£300.00
HBB250S-UK	1/2 HP	0.95L SS	165 x 203 x 393mm	£330.00

Rio® Accessories

CODE	DESCRIPTION	
6126-250-CE	Spare 1.25L Polycarbonate Container	£110.00
6126-250S-CE	Spare 0.95L Stainless Steel Container	£140.00

Tango® Blender



- Wave-Action™ system continually forces mixture down into the blades for smooth results
- Timer automatically turns blender off after a preset time
- Two Speeds with Pulse Option offers precision blending for a wide variety of mixtures
- Jar Pad Sensor helps prevent 'wear and tear' by turning off the motor when the container is not in properly in place
- All-metal drive coupling offers long-lasting performance
- Four stainless steel cutting and mixing blades quickly cut through ice and other ingredients
- SureGrip™ feet hold blender securely in place



Tango® Blender Ideal for preparing iced drinks, cocktails and smoothies. Stackable Polycarbonate container included.

CODE	MOTOR	CAPACITY	W x D x H	
HBH450-UK	1 HP	1.4L	154 x 229 x 432mm	£465.00

Tango® Accessories

CODE	DESCRIPTION	
6126-450-CE	Spare 1.4L Polycarbonate Container	£115.00

Fury® Blender



- 3 Hp motor with allmetal drive coupling
- Wave-Action® system provides super-smooth drink profile, everytime
- Powerful precision blending with pulse action
- Timer with automatic shutoff
- 1.8 L container
- Removable dosing cup
- 2 speeds plus pulse button
- Sure Grip™ feet prevent skidding



Fury® Blender

CODE	MOTOR	CAPACITY	W x D x H	
HBH550-UK	3HP	1.8L	178 x 203 x 457mm	£685.00

Fury® Accessories

CODE	DESCRIPTION	
6126-650	Spare 1.9L Polycarbonate Container	£165.00

The Tempest high performance blender is the preferred choice for major coffee chains...



WAVE-ACTION SYSTEM CONTINUALLY FORCES MIXTURE DOWN TO THE BLADES FOR SMOOTH RESULTS



TIMER AUTOMATICALLY TURNS BLENDER OFF AFTER PRESET TIME FREEING UP STAFF FOR OTHER TASKS



IN-COUNTER KIT ENABLES TEMPEST BLENDER TO BE INSET INTO COUNTER



Tempest® Blender

Tempest® Blender Designed for high volume operators who need fast, powerful, high density blending performance. Stackable Polycarbonate container included.

CODE	MOTOR	CAPACITY	W x D x H	
HBH650-UK	3 HP	1.8L	178 x 203 x 457mm	£865.00

Tempest® Accessories

CODE	DESCRIPTION	
6126-650	Spare 1.8L Polycarbonate Container	£165.00
CK650	Tempest In-counter Kit	£78.00





CONVERTS FOR
IN-COUNTER USE



USES
FULL
CUBE
ICE

new



CONVENIENT CLIPS ALLOW
FOR EASY REMOVAL OF QUIET
SHIELD™ FOR CLEAN-UP



WAVE-ACTION® SYSTEM
CONTINUALLY FORCES
MIXTURE DOWN TO THE
BLADES FOR SMOOTH
RESULTS



QUIET-SHIELD™ SOUND
ENCLOSURE REDUCES
BLENDER VOLUME



STAINLESS STEEL BLADES
WITH LIFETIME WARRANTY



ALL-METAL DRIVE COUPLING
WITH LIFETIME WARRANTY



MEMORY CARD SLOT FOR
CUSTOM PROGRAMMING



ONE-TOUCH BLENDING
FUNCTIONS WITH OVER 100
PRE-PROGRAMMED CYCLES

SUITABLE FOR
FROZEN DRINKS
SMOOTHIES
ICED COFFEE
ICE CREAM

Eclipse® Blender

Eclipse® Blender Quick and powerful blender. Includes stackable 1.4L polycarbonate container and QuietShield™ enclosure.

CODE	MOTOR	CAPACITY	W x D x H	
HBH750-UK	3 HP	1.4L	216 x 286 x 470mm	£1,120.00

Eclipse® Accessories

CODE	DESCRIPTION	
6126-750	Spare 1.4L Polycarbonate Container	£165.00





QUIET SHIELD™ SOUND ENCLOSURE REDUCES BLENDER VOLUME



AUTO BLEND STOPS THE BLENDER WHEN DRINKS REACH THE PERFECT CONSISTENCY



UNIQUE AIRFLOW Baffle KEEPS UNIT COOL & PREVENTS WATER INGRESS



DUAL FANS AUTOMATICALLY KEEP MOTOR COOL



SUITABLE FOR FROZEN DRINKS SMOOTHIES ICED COFFEE ICE CREAM



WAVE-ACTION® CONTINUALLY FORCES MIXTURE DOWN TO THE BLADES FOR SMOOTH RESULTS



JAR PAD SENSOR TURNS OFF MOTOR WHEN CONTAINER IS NOT IN PLACE TO REDUCE 'WEAR & TEAR' FROM MISUSE



CONVERTS FOR IN-COUNTER USE

USES FULL CUBE ICE



USB PORT FOR FUTURE PROGRAM UPDATES

Summit® Blender

Summit® Blender High performance blending for both bar and kitchen. Stackable Polycarbonate container & QuietShield™ enclosure included.

CODE	MOTOR	CAPACITY	W x D x H	
HBH850-UK	3 HP	1.8L	229 x 305 x 483mm	£1,370.00

Summit® Accessories

CODE	DESCRIPTION	
6126-650	Spare 1.8L Polycarbonate Container	£165.00
QS850	Replacement QuietShield™ Enclosure	£440.00



Container Rinsers new



CLEANS
JARS IN
SECONDS



- Saves time and water costs
—no more manual rinsing
- Rinses containers in seconds
- Stainless steel spray nozzle
- Easy operation:
Push down to clean
- Cleans any container
up to 2 litres
- Connects directly to
available faucet
- Suction cup feet hold
rinsers in place

Container Rinsers Unit comes with base, nozzle and hose. No electricity required. Press down to activate.

CODE	FLOW RATE	
BCR100	2.25gpm	£205.00

High Volume Blending



ALWAYS USES
THE CORRECT
AMOUNT OF ICE

Revolution® Ice Shaver Blender The insulated double wall hopper reduces noise and keeps ice cold while the unique Revolution® Portion System counts the number of times the agitator passes the shaver blade for maximum accuracy and ensures that the correct amount of ice comes out every time.

new



WITH
BLEND-IN-CUP
TECHNOLOGY

SmartServe® Blend-In-Cup with Self-Rinsing No more wasted ingredients as everything blended in your disposable cup is served to the customer. No more dispensing (the pouring step is eliminated) or manual rinsing as the equipment rinses itself automatically with as little as 300ml of water.

Entry Level Drinks Mixer



PERFECT FOR MILKSHAKES, BAR DRINKS, EGGS & BATTERS

new

- 2-speed 300W motor is perfect for milkshakes, bar drinks and even eggs and batters
- The base is easy to clean and the removable cup guide and cup rest are both dishwasher safe
- A built-in stability bar keeps unit in place whilst mixing
- Economically priced for restaurants and bars with small or medium volumes

Entry Level Drink Mixer

CODE	POWER	W x D x H	
60200-UK	300w	171 x 146 x 457mm	£270.00

Spindle Drinks Mixers



GREAT FOR MILKSHAKES SMOOTHIES & MUCH MORE!

- Great for everything from mixing ice cream shakes to 'flashing' bar drinks and blending eggs
- More powerful 1/3 HP motor mixes up to twice as fast, so customers don't have to wait
- 3 speeds plus unique pulse switch for maximum mixing control
- Two ways to start & stop mixing: with pulse switch or cup guide
- Heavy-duty, die cast construction with motors that are built to last
- HMD400-UK has 3 separate motors - each motor works independently and has its own power switch, so you can use two while cleaning the third

Spindle Drinks Mixers Heavy-duty machines perfect for making milkshakes and frozen cocktails. Stainless Steel malt cup(s) included. Stainless steel agitator for hard ice cream comes as standard.

CODE	MOTOR	MALT CUPS	W x D x H	
HMD200-UK	1/3 HP	One	165 x 171 x 521mm	£475.00
HMD400-UK	3 x 1/3 HP	Three	318 x 229 x 521mm	£1,320.00

Spindle Drinks Mixers Accessories

CODE	DESCRIPTION	
48070	Spare Stainless Steel Malt Cup	£9.70
929	Stainless Steel Agitator for Mix-ins	£30.60
930	Stainless Steel Agitator for Hard Ice Cream	£30.60



3 SPEED SWITCH FOR MIXING VERSATILITY



OPTIONAL HIGH-PERFORMANCE AGITATORS AVAILABLE



REMOVABLE CUP GUIDE PULLS OUT FOR EASY DISHWASHER CLEANUP



MIXING THE WORLD'S MOST AMAZING MILKSHAKES SINCE 1911.

Wall Mount Single-Spindle Mixer (new)



- Powerful 1/3 Hp Motor – Built to last with permanently sealed ball bearings
- Easy Wall Mount – All hardware included. Plugs into standard outlet
- Two-Way Motor Activation – Operators can start and stop mixing action by inserting the cup into the cup guide
- Speed Switch offers flexibility for different menu items
- Easy To Clean – Removable cup guide and cup rest
- Built To Last – Heavy-duty, die cast, stainless steel construction
- Versatile Drink and Food Prep – Great for everything from mixing ice cream shakes to “flashing” bar drinks to blending eggs, pancake, and waffle batter
- Removable cup guide pulls out for easy dishwasher cleanup

Wall Mount Single-Spindle Mixer

CODE	MOTOR	W x D x H	
HMD300-UK	1/3 HP	101 x 146 x 419 mm	£475.00

Mix N Chill Drinks Mixer



PERFECT FOR
MIX-INS, SOFT SERVE &
HARD ICE CREAM

(new)

- Powerful ¾ HP motor delivers an exceptional mixing performance
- Nine pre-programmed time settings provide consistent results regardless of the operator
- Audible tone alerts the operator before the timed cycle comes to an end
- Removable splash pan is dishwasher safe. No tools required! Detaches easily with thumb screws
- Convenient Start/Stop button allows the operator to end a cycle at any time
- Contoured splash guard reduces the risk of discomfort to the operator's wrist
- Welded all-metal enclosure to meet the demands of a commercial environment.

Mix N Chill The industry standard for candy mix-ins, soft serve, hard ice cream, and more.

CODE	MOTOR	W x D x H	
HMD900T-UK	3/4 HP	322 x 315 x 729mm	£1,330.00

Triton Ice Crusher



- Triton allows you to crush ice in different sizes by adjusting the blade
- Ice can be crushed up to 10mm in thickness
- Safety microswitch on the feeding mouth and on the collecting tray
- Polished aluminium feeding mouth
- Aluminium and stainless steel internal structure
- Body and tray are made from thermoformed alimentary plastic
- Ribbed belt for low power absorption

Triton Ice Crusher

CODE	POWER	CAPACITY	W x D x H	
TRITON	0.35kw	2L	210 x 465 x 295mm	£750.00

Nordkap Ice Crusher new



- Motor with gear reducer
- Hinged lid with microswitch
- Adjustable ice thickness
- 300 r.p.m.
- Stainless steel jug
- Aluminium structure and ABS sides

Nordkap Ice Crusher

CODE	POWER	CAPACITY	W x D x H	
NORDKAP	1.5kw	3L	205 x 235 x 491mm	£555.00

Chrome Citrus Juicer



- Commercial easy to use citrus juicer with chrome body and round design
- Stainless steel bowl is removable for cleaning and is dishwasher safe
- Reamer and sieve are one piece to squeeze with the maximum efficiency
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down
- Self-ventilated motor with helical gear reducer
- Lid with lever and variable speed model available on request.

Apollo Juicer

CODE	POWER	RPM	W x D x H	
APOLLO	0.15kw	320	210 x 210 x 280mm	£320.00

Manual Juicer new



- Designed to extract pure citrus juice from lemons, limes, oranges and grapefruit
- Considered the standard worldwide because of its hard-working, dependable performance and classic looks
- Maximum juice extraction
- Removable strainer cone and funnel for easy cleaning
- Acid-Resistant finish
- Unit comes with base, strainer cone, funnel, swing-out juice collector cup, and Sure Grip™ feet

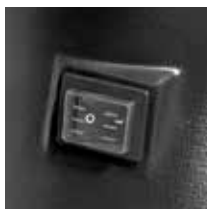
Manual Citrus Juicer

CODE	W x D x H	
IG932-UK	178 x 230 x 495mm	£375.00

Heavy Duty Juicer



DESIGNED FOR FAST & EASY EXTRACTION OF FRESH JUICE FROM CITRUS FRUITS



- Unit comes with 3 reinforced reamer sizes - a small one for juicing lemons and limes, a medium one for oranges, and a larger one for grapefruit
- Electric-powered juicer allows restaurants, bars, juice clubs, and smoothie bars to quickly extract maximum juice from each piece of fruit with minimum effort
- With an exceptionally quiet motor, the 96700 is a welcome addition to any establishment
- Juice spout is a full 8.5" from the counter to allow juicing into a variety of containers, from single serving glasses to large pitchers and storage containers
- Metal housing with acid-resistant finish, extra-large stainless steel container, and durable strainer and reamers are built for heavy-duty performance
- Sealed push-button switch for safety

Citrus Juicer Heavy-duty metal construction, high quality electric juicer.

CODE	MOTOR	RPMS	W x D x H	
1G96700-UK	3/8 HP	1800	260 x 254 x 470mm	£630.00

PSC Electric Citrus Juicer



Available
Mid-2015

new

- Heavy duty aluminum housing
- 17.78cm diameter juice bowl with strainer
- Three Reamers
 - Lemon/Lime
 - Orange
 - Grapefruit
- Reamers are reinforced with stainless steel to insure long-life performance
- Quiet Motor
- Added spout height designed to accommodate larger cups and pitcher heights
- Drip tray can be removed when single serve juicing is needed
- Removable juice bowl, splashguard, strainer, and drip tray for easy cleaning
- Removable parts are dishwasher safe

PSC Electric Citrus Juicer

CODE	W x D x H	
66900-UK	218 X 318 X 409 mm	£350.00

Cooking Equipment

Food is simply tastier when it is cooked beautifully. You can smell and taste the difference. How you choose to cook something is as important as what you choose to cook. It can become a hallmark of the kind of food you are known for. Cooking that juicy roast with minimal shrinkage. Baking light and fluffy bread with that thick delicious crust. Consistent results require cooking equipment that helps ensure you get it right every time.



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CT Express Combitherm Oven (new)



COOKING EQUIPMENT

- EcoSmart design uses less electricity than competitive models. Reduced energy setting further minimizes electricity use.
- Cooks with variable steam, convection heat or a combination of both to roast, bake, steam or oven fry
- Cook with the optional product temperature probe or by time
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance
- Closed system process ensures energy efficient cooking
- Two-speed fan design on the ExpressTouch Control provides excellent baking results and prevents excessive water and power consumption

- Exclusive Gold-n-Brown™ feature on the ExpressTouch control gives the operator the ability to achieve the ideal cooking environment for the ideal finish
- Optional hand-held sprayer can be used to stop the cooking process in steaming vegetables, add water to your dishes, or rinse the inside oven cavity
- Bake, roast, steam, poach, grill, toast, proof, braise, oven fry, and even smoke your favourite foods with the smoker option.
- The CT express is also a finishing oven: quickly and efficiently toast sandwiches , nachos, soups and desserts with the optional Toasting/ Finishing Element.

Optional Extras

Coloured Oven	£610.00
Single Point Probe	£90.00
Cleaning System	£295.00
Hand Sprayer Kit	£90.00
HACCP System	£205.00
Stacking Hardware	£205.00
Smoker Option	£620.00
Toasting/Finishing Element	£520.00

CT Express with Catalytic Converter Technology

Whereas an extraction fan or hood tackles fumes through targeted ventilation, the CT Express with catalytic converter does so by scrubbing the airstream through a completely ventless, UL-certified system with no need to worry about fumes or oven ventilation.

INCLUDES:
1 INTERNAL DRIP TRAY
2 STAINLESS STEEL SHELVES
10 NON-TILT SUPPORT RAILS
102MM ADJUSTABLE LEGS



CT Express Combitherm Oven Stainless Steel finish as standard. Also available in Black, Burgundy, Brown, Red and White. Express Touch Control as standard.

CODE	DESCRIPTION	PAN CAPACITY	PRODUCT CAPACITY	POWER	W X D X H	
CTX4-10E	Standard Model	5 x 1/1 GN D65mm	22kg (48lb)	3PH; 7.48kw	517mm x 906mm x 850mm	£5,740.00
CTX4-10EC	w/Catalytic Converter	5 x 1/1 GN D65mm	22kg (48lb)	3PH; 7.75kw	517mm x 906mm x 850mm	£6,230.00

CT Classic COMBITHERM® Ovens new



- Ovens with state-of-the-art innovative solutions that meld together perfectly to deliver high performance standards, consistent food quality, and production efficiency
- Three cooking modes:
 - Steam - 30°C to 120°C
 - Convection - 30°C to 300°C
 - Combination - 100°C to 300°C
- Classic control provides a simple and intuitive push button operation that commands all the oven functions with icons that are easy to identify.
- Cook time is displayed in hours : minutes
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss and increases cooking efficiency
- PROrinse™ ergonomic retractable hand shower includes a safety shutoff interlock that shuts off water to the hose and a built-in back flow preventer
- SafeVent™ provides automatic steam venting at the end of the cooking cycle
- Cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace
- CombiClean® fully automated cleaning with one heavy-duty cleaning cycle
- Door is hinged right with 130° swing
- Zero Clearance system maximises floor space utilisation with features that carefully protect temperature sensitive components

Optional Extras

Core Temperature Probe	£405.00
Sous Vide Probe	£600.00
Stand with shelf & slides	£815.00
Stand - open with base shelf	£480.00



Includes

- hand shower spray hose
- 6 non-tilt support rails
- 3 stainless steel shelves

Includes

- hand shower spray hose
- 10 non-tilt support rails
- 5 stainless steel shelves

Includes

- hand shower spray hose
- roll-in pan cart with 20 rails
- 10 stainless steel shelves

CT Classic COMBITHERM® Ovens Electric Boiler-Free

CODE	PAN CAPACITY	PRODUCT CAPACITY	POWER	W X D X H	
CTC6-10E	6 X GN 1/1 65MM	33kg	3PH; 10.5 KW	906 x 1053 x 876mm	£5,420.00
CTC10-10E	10 X GN 1/1 65MM	54kg	3PH; 18.9 KW	906 x 1053 x 1160mm	£7,890.00
CTC20-10E	20 X GN 1/1 65MM	109kg	3PH; 37.8 KW	906 x 1072 x 2012mm	£13,330.00

CT PROformance™ COMBITHERM® Ovens

1

Power and Precision

- PROpower™ delivers an instant turbo boost of heat to accelerate production – up to 20% faster than other combi ovens and provides rapid temperature recovery
- Auto reversing fan with five speed settings delivers balanced airflow for ideal product browning, texture and finish
- SafeVent™ automatically evacuates the oven cavity after cooking to prevent burns to operators opening the oven door
- CoolTouch3™ safety door window uses triple-pane glass to keep heat inside the oven and the door cool to the touch to safeguard employees



2

Innovative Design Features

- Zero clearance design lets you place the oven next to any piece of equipment anywhere on your line – with a smaller footprint, saving valuable floor and hood space
- Detachable food probe – minimises costly repairs and equipment downtime. Optional multi-point and sous vide probes available
- LED illuminated door handle provides visual notification of the oven cooking status. Designed for the needs of a busy kitchen, the LED door handle also allows for hands-free opening and closing. Larger roll-in units feature a single handle with dual latch system with improved door seal



3

Protouch™ Control

- Shelf timer system programs individual shelf times down to the second. Label each by name or time
- HACCP Data System records and stores cooking modes, user communications, diagnostics times and temperatures indefinitely. Download data to a USB device when it's convenient for you
- Program and store multi-step recipes with cook temperature, time, or probe temperature. Further customise recipes by incorporating pre-heat and cool-down steps, precise humidity control, three power levels, Delta-T cooking mode, moisture injection, precise fan speed control, or individual shelf timer settings



4

Cleaning Made Simple, Safe and Cost Effective

- CombiClean Plus™, featuring "Quick Rinse" or automated cleaning cycle options from "Light Clean" to "Heavy Soil"
- CombiClean Plus™ uses safe, convenient cleaning tablets or optional liquid cleanser
- PROrinse™ retractable rinse hose offers a water shut-off to prevent water flow when the hose is not in the extended and locked position. The ergonomic high efficiency spray head is front accessible and can be utilised without opening the oven door



CT PROformance COMBITHERM® Ovens new



- PROtouch™ control provides a simple and intuitive touch interface, large screen display icons that are easy to use and identify
- Four cooking modes:
Steam - 30°C to 120°C
Convection - 30°C to 300°C
Combination - 100°C to 300°C
Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe
- Three power levels: reduced power, eco mode and PROpower™ [PATENT PENDING]
- Auto-detect USB for HACCP data access, recipe management and software updates
- CombiClean PLUS™ fully automated cleaning
- Auto-reversing fan with five different fan speeds
- Zero Clearance system maximises floor space utilisation with features that carefully protect temperature sensitive components [PATENT PENDING]
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss and increases cooking efficiency
- SafeVent™ provides automatic steam venting at the end of the cooking cycle

Optional Extras

Hard-wired, multi-point Core Temperature Probe	£260.00
Removable Sous Vide Probe	£600.00
Smoking feature (including one-step cold smoking)	£570.00
Stand with shelf & slides	£815.00
Stand - open with base shelf	£480.00



SMOKER OPTION - HOT OR COLD SMOKE WITHOUT ANY FLAVOUR TRANSFER



Includes

- core temperature probe
- hand shower spray hose
- 6 non-tilt support rails
- 3 stainless steel shelves

Includes

- core temperature probe
- hand shower spray hose
- 10 non-tilt support rails
- 5 stainless steel shelves

Includes

- core temperature probe
- hand shower spray hose
- roll-in pan cart with 20 rails
- 10 stainless steel shelves

CT PROformance COMBITHERM® Ovens Electric Boiler-Free

CODE	PAN CAPACITY	PRODUCT CAPACITY	POWER	W X D X H	
CTP6-10E	6 X GN 1/1 65MM	33kg	3PH; 13.8 KW	906 x 1053 x 876mm	£6,880.00
CTP10-10E	10 x GN 1/1 65MM	54kg	3PH; 23.6 KW	906 x 1053 x 1160mm	£9,320.00
CTP20-10E	20 X GN 1/1 65MM	109kg	3PH; 45.7 KW	906 x 1072 x 2012mm	£15,480.00

Electric Rotisseries

Rotisseries put on a great show and are guaranteed to sell product. The AR-7E electric rotisserie not only cooks faster and more evenly than most rotisseries, its optional ventless hood means it can go almost anywhere!

- **Capacity** – Up to 28 chickens on 7 spits.
- **Cooks and Holds** – The theater effect continues even after the cooking cycle has finished. The dual temperature setting automatically switches to hold mode once the food is done cooking.
- **Programmable controls** – The solid-state electronic control features a memory to store up to 7 menu items on a one-touch control pad, ensuring consistent results every time.
- **Stacking options** – For a functionally complete rotisserie program, stack the Electric Rotisserie on the companion AR-7H holding cabinet. This cabinet allows a wider variety of food to be packed and displayed.
- **Easy to clean** – The rotisserie wheel and skewers completely disassemble for simple, less bulky cleanup. An optional teflon coated package makes cleanup simple.
- **Efficient** – The electric rotisserie uses less electricity to cook a load of chickens, using up to 30% less energy than competitive models.
- **Fast cooking = high production** – The combination of convection and radiant heat cooks food in half the time of competitive rotisseries, effectively doubling your cooking production.



Electric Rotisseries

CODE	DESCRIPTION	DOOR	POWER	W X D X H	
A AR-7E/SP	Electric Rotisserie	Single Pane	8.8kw	1094 x 815 x 1022mm	£9,550.00
AR-7E/DP	Electric Rotisserie	Double Pane	8.8kw	1094 x 813 x 1022mm	£10,910.00
B AR-7EVH/SP	Electric Rotisserie w/ ventless hood	Single Pane	8.9kw	992 x 815 x 1371mm	£15,750.00
AR-7EVH/DP	Electric Rotisserie w/ ventless hood	Double Pane	8.9kw	992 x 813 x 1371mm	£17,100.00
C AR-7H/SP	Hot Holding Rotisserie Companion	Single Pane	2.1kw	968 x 813 x 1028mm	£5,540.00
AR-7H/DP	Hot Holding Rotisserie Companion	Double Pane	2.1kw	968 x 814 x 1028mm	£6,240.00

Alto-Shaam Cook & Hold Ovens

Cook & Hold: Saving Money and Returning Your Investment



Low energy consumption

The Alto-Shaam Cook & Hold cooks a load of food for less than £1 worth of electricity, even if you run it overnight!

No hood ventilation needed – The Cook & Hold has very low emissions and requires no external ventilation (in most areas). As traditional hoods cost about £2 each hour to operate, the no-hood requirement could save up to £30 per 16-hour day of operation.

Less shrinkage

What if you could get two more servings from your meat and put the money from the extra sales right in your pocket? With about 18% less meat shrinkage in the Alto-Shaam Cook & Hold, that's exactly what you'll get!

Easy to operate

Little to no training time is required to get your employees up and running on the Cook & Hold. Simply set the cook temperature and the hold temperature, and you're done!

Overnight cooking

Prepping for the day can be a labour nightmare. With the Cook & Hold, your staff can start cooking the day's entrée the night before. The meat is done to perfection and just waiting for you to arrive the next day.

Use less expensive cuts of meat

The natural meat tenderization action makes the most of less expensive cuts of meat.



COOKING EQUIPMENT

The many advantages of Halo-Heat

- Permits maximum enzyme action to tenderize meat
- Retains product moisture, protein, vitamins and minerals
- Increases product holding life
- Reduces product shrinkage
- Provides product consistency
- Cooks safe with 95 to 100% humidity level without adding water

Cooking Versatility

Turkey breast full of juices when sliced; corned beef that does not shred when cut by hand or in a slicer, barbecued ribs with meat so tender it falls off the bone. These ovens can be used to cook and hold a wide variety of meat and poultry items, both large and small... and for braising, vegetables, baking, proofing bread dough, or reheating convenience food items!

Less shrinkage equals more profits

Imagine two slices of roast vanishing into thin air. It happens every time you cook a roast in a convection oven. The shrink is so great that you're losing two slices out of every roast. If you sell three roasts a day, saving those two extra slices means that your Alto-Shaam cook & hold oven can pay for itself in just 3 months!



Manual Cook & Hold Ovens



- HALO HEAT... a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function.
- Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time and automatically converts from cook mode to hold mode.
- Simple manual controls make adjusting time and temperature settings easy.
- Stackable design for additional capacity.
- Oven hoods, outside venting, and fire extinguisher systems are not required (in most areas).



Includes

- 2 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 89mm castors

Includes

- 3 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 89mm castors

Includes

- 3 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 89mm castors

Includes

- 6 wire shelves
- 2 internal drip pans
- 1 external drip tray
- 127mm castors

Manual Cook & Hold Ovens

CODE	PRODUCT CAPACITY	PAN CAPACITY	POWER	W X D X H	
A 500-TH-II	18kg (40lb)	5 x 1/1 GN D65mm	2.8kw	460 x 672 x 851mm	£4,730.00
B 750-TH-II	45kg (100lb)	10 x 1/1 GN D65mm	2.4kw	654 x 799 x 851mm	£5,950.00
C 1000-TH-II	54kg (120lb)	8 x Sheet Pans (450x650mm)	2.4kw	574 x 799 x 1024mm	£6,230.00
D 1000-TH-I	108kg (240lb)	16 x Sheet Pans (450x650mm)	4.9kw	574 x 819 x 1924mm	£11,670.00

FACTORY INSTALLED OPTIONS

Window door, Pass-through design, Left-hand door hinge.

ACCESSORIES

Bumper Guards, Carving holders, Door lock with key, Drip Pans, Stacking kit, Shelves, Security panel with key lock, Legs, GN pans, Sheet pans.

Electronic Cook & Hold Ovens



- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Eight programmable menu buttons stores favourite recipes into memory (cook/hold/time/probe set-points). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Stackable design for additional capacity.
- Oven hoods, outside venting, and fire extinguisher systems are not required (in most areas).



COOKING EQUIPMENT

Includes	Includes	Includes	Includes	Includes
• Core temperature probe • 1 wire shelves • 1 internal drip pan	• Core temperature probe • 2 wire shelves • 1 internal drip pan • 1 external drip tray • 89mm castors	• Core temperature probe • 2 wire shelves • 1 internal drip pan • 1 external drip tray • 89mm castors	• Core temperature probe • 3 wire shelves • 1 internal drip pan • 1 external drip tray • 89mm castors	• Core temperature probe • 6 wire shelves • 2 internal drip pans • 1 external drip tray • 127mm castors

Electronic Cook & Hold Ovens

CODE	PRODUCT CAPACITY	PAN CAPACITY	POWER	W X D X H	
A 300-TH-III	15kg (36lb)	3 x 1/1 GN 65mm	0.6kw	426 x 643 x 480mm	£4,230.00
B 500-TH-III	18kg (40lb)	5 x 1/1 GN D65mm	2.8kw	460 x 672 x 851mm	£6,100.00
C 750-TH-III	45kg (100lb)	10 x 1/1 GN D65mm	2.8kw	654 x 799 x 851mm	£7,370.00
D 1000-TH-III	54kg (120lb)	8 x Sheet Pans (450x650mm)	2.8kw	574 x 799 x 1024mm	£7,990.00
E 1200-TH-III	108kg (240lb)	16 x Sheet Pans (450x650mm)	4.9kw	574 x 819 x 1924mm	£13,060.00

FACTORY INSTALLED OPTIONS

Window door, Pass-through design, Left-hand door hinge.

ACCESSORIES

Bumper Guards, Carving holders, Door lock with key, Drip Pans, Stacking kit, Shelves, Security panel with key lock, Legs, GN pans, Sheet pans.

Smoker Cook & Hold Ovens



- These Smokers offer all the features and benefits of a Cook & Hold oven, with all the flavour possibilities of real wood smoke.
- Introduce new menu items without added sodium, fats or sugars.
- Smokes with real wood chips – no pressure cooking, no artificial smoke flavour.
- Smoke timer offers a choice of mild, medium, or heavy smoke flavour.
- Cooks, smokes, and holds meats, poultry, and fish.
- Cold smokes fish and cheese.
- Induces natural enzyme action in meat for tenderizing.
- Less energy usage than conventional ovens.
- Reduces labour and evens-out work loads.
- Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- Stackable design for additional capacity.
- Electronic models offer cooking by probe, eight programmable menu options, and the patented SureTemp™ heat recovery system.

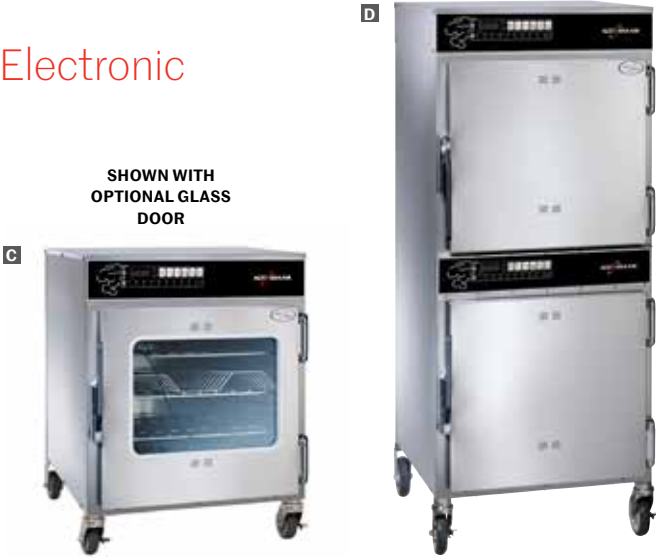


COOKING EQUIPMENT

Manual



Electronic



SHOWN WITH
OPTIONAL GLASS
DOOR

Includes

- 2 wire shelves + 1 rib rack
- 1 internal drip pan
- 1 external drip tray
- Sample bag of woodchips
- 89mm castors

Includes

- 4 wire shelves + 2 rib racks
- 2 internal drip pans
- 1 external drip tray
- Sample bag of woodchips
- 127mm castors

Includes

- Core temperature probe
- 2 wire shelves + 1 rib rack
- 1 internal drip pan
- 1 external drip tray
- Sample bag of woodchips
- 89mm castors

Includes

- Core temperature probe
- 4 wire shelves + 2 rib racks
- 2 internal drip pans
- 1 external drip tray
- Sample bag of woodchips
- 127mm castors

Manual Cook & Hold Ovens

CODE	DESCRIPTION	PRODUCT CAPACITY	PAN CAPACITY	POWER	W X D X H	
A 767-SK	Manual	45kg (100lb)	9 x 1/1 GN D65mm	2.8kw	653 x 805 x 851mm	£7,260.00
B 1767-SK	Manual	90kg (200lb)	18 x 1/1 GN D65mm	5.6kw	654 x 819 x 1583mm	£12,760.00
C 767-SK/III	Electronic	45kg (100lb)	9 x 1/1 GN D65mm	3.1kw	653 x 805 x 851mm	£8,780.00
D 1767-SK/III	Electronic	90kg (200lb)	18 x 1/1 GN D65mm	6.2kw	654 x 819 x 1583mm	£14,460.00

ACCESSORIES

Bumper Guards, Carving holders, Door lock with key, Drip Pans, Stacking kit, Shelves, Security panel with key lock, Legs, Gastronorm pans.

WOOD CHIPS

Apple 9kg bulk pack, Cherry 9kg bulk pack, Hickory 9kg bulk pack, Maple 9kg bulk pack.

Pizza Ovens



Stromboli

CODE	PIZZAS	POWER	INTERNAL	W x D x H	
STROMBOLI	2 x 220mm (8¾")	1.6kw	410 x 360 x 80mm	580 x 490 x 245mm	£650.00
STROMBOLI 2	4 x 220mm (8¾")	3.2kw	410 x 360 x 80mm	580 x 490 x 420mm	£1,090.00

- Stainless steel structure
- Stone baking deck
- Shock-proof, coated heating elements
- Air vent with shutter



Vulcano

CODE	PIZZAS	POWER	INTERNAL	W x D x H	
VULCANO	8 x 250mm (10")	6kw	505 x 520 x 115mm	745 x 695 x 490mm	£1,740.00

- Stainless steel construction
- Refractory brick deck
- Shock-proof heating elements
- Air-hole
- Ceramic fibre lining
- Adjustable thermostats



Vesuvio

CODE	PIZZAS	POWER	INTERNAL	W x D x H	
VESUVIO	4 x 350mm (14")	5.1kw	700 x 700mm	983 x 861 x 377mm	£1,840.00
VESUVIO 85	4 x 360mm (14")	5.3kw	850 x 700mm	1190 x 905 x 395mm	£2,190.00
A VESUVIO 105	6 x 330mm (14")	9kw	1050 x 700mm	1395 x 920 x 395mm	£3,060.00

- Stainless steel construction
- 2 thermostats
(1 for baking deck & 1 for chamber)
- Air vent with shutter
- Aluminium coated metal internal chamber walls
- Stone baked deck
- Door with glass window
- Interior lighting

Sous Vide Water Baths

new



A



B

- Low temperature cooking device with water static heating
- Stainless steel structure and 1/1 GN made of stainless steel
- Practical handles for easy carrying
- Powerful shock-proof coated heating elements in contact with tank bottom
- Electronic control system of temperature with working temperature display
- 5 storable programmes
- Comes with lid

Sous Vide Water Baths

CODE	DESCR	POWER	CAP	W X D X H	
A	SOFTCOOKER 2/3	2/3 GN	1.1kw	14L	390 x 360 x 300mm
B	SOFTCOOKER 1/1	1/1 GN	1.7kw	22L	565 x 360 x 300mm

£610.00

£710.00



VACUUM PACKERS
SEE PAGE 26

Stirred Sous Vide

- High precision warmer with temperature control
- IP X3 protection rated stainless steel structure
- Working temperature from 20°C to 100°C, accuracy 0.03°C
- Protection device switches off the warmer in case of accidental use outside the liquid
- Circulating pump to help the best product mixing
- Temperature sensor to prevent overload and overheating
- A convenient stainless steel handle makes it easy to carry



OPTIONAL
CONTAINER

Stirred Sous Vide

CODE	POWER	TEMPERATURE	W x D x H	
SOFT-COOK	2kw	+20°C to +100°C	983 x 861 x 377mm	£1,210.00
69062000		Stainless Steel Container with Lid		£235.00

Rice Cooker / Warmer

new



- Cooks rice & more
- Measuring Cup & Paddle Included
- Trigger Handle: Press button & lift to open
- Heated/Lined Lid: Ensures even cooking and has a removable liner for easy clean-up
- No-Mess Serving: Moisture cup collects water so it won't drip on counter
- Insulated, Double-Wall Stainless Steel Construction: Holds in heat to keep contents moist and warm for hours
- Automatic Keep Warm: Automatically shifts to warm mode when food has finished cooking

COOKING EQUIPMENT

Rice Cooker/Warmer

CODE	DESCRIPTION	POWER	W X D X H	
37540-UK	40 Cup (9L) Capacity Rice Cooker	1.25 kw	410 x 410 x 335mm	£245.00
37560R-UK	60 Cup (16L) Capacity Rice Cooker	1.95 kw	460 x 460 x 390mm	£295.00

Induction Fajita Skillet Heater

new

- Simple one touch operation produces perfect results in record time, every time
- Works with the two standard fajita pan styles
- Heat room temperature pans to proper sizzle temperatures, not designed to directly cook food
- Two time and temperature presets

Induction Fajita Skillet Heater

CODE	DESCRIPTION	POWER	W X D X H	
6954303F	Heats cast iron pans	2.6kw	419 x 327 x 102mm	£930.00



Mirage Induction Hob

Reduce Energy Costs with Induction

- Compared to gas cooking:**
- Offers more accurate control
 - Heats faster and hotter
 - Is more durable
 - Is safer

SEE PAGE 172 FOR
INDUCTION CHAFERS
SUITABLE FOR
INDUCTION WARMER

- Cutting-edge dial control with High-speed power and temperature level adjustment – includes 1-180 minute timer function
- Bright LED digital readout is easy to see
- Temperature memory powers up to the last used temperature setting
- Smart component placement means cord and fans are located under the top case assembly, improving appearance
- Tough stainless steel case with 100% framed ceramic top for durability



Mirage Induction Hob

CODE	DESCRIPTION	POWER	W X D X H	
A 59651	Countertop hob	1.8kw	356 x 387 x 76mm	£580.00
B 59602	Drop-in hob	1.8kw	368 x 318 x 73mm	£675.00
C 59642	Drop-in warmer	0.65kw	368 x 318 x 73mm	£595.00

Professional Series Induction Hobs

- 100 settings for precise cooking control—set to power level or temperature setting
- Continuous duty induction circuitry for non-stop cooking
- Firewall protected circuitry with oversized fans and 18 gauge heavy-duty 18–8 stainless steel casing
- 1–180 minute timer—unit shuts off at end of cycle
- Digital display is easy to clean—no knobs to collect food and it helps prevent accidental temperature changes
- “HOT” warning display for safety

Professional Series Induction Hobs

CODE	DESCRIPTION	POWER	W X D X H	
A 6954303	Single Countertop	2.6kw	419 x 327 x 102mm	£930.00
B 6954703	Double Countertop	3.8kw	330 x 686 x 127mm	£1,690.00

DESIGNED FOR SAUTE, SAUCE POTS AND SMALL STOCK POTS



Ultra Series Induction Ranges

- 100 power settings for precise cooking control
- Controlled high-end temperatures for sauté, stir, fry, stock-pot and sauce pot applications
- Sensitive low-end control for cooking delicate sauces, crèmes and chocolates
- Continuous duty induction circuitry for non-stop cooking
- 90% efficiency versus 40% for gas stoves
- Double oversized fans for longer life
- Digital display: easy to clean
- “HOT” warning display for safety

Ultra Series Induction Ranges

CODE	DESCRIPTION	POWER	W X D X H	
C 6950503	Single Drop-in	3.5kw	419 x 432 x 120mm	£2,020.00
D 6950403	Single Countertop	3.5kw	470 x 403 x 146mm	£2,070.00

DESIGNED FOR LARGE VOLUME AND HEAVY DUTY USAGE



Contact Grills



COUNTER-BALANCED
TOP COOKING PLATE
HALVES COOKING TIME

SIRMAN PANINONSTICK® Contact Grills

Featuring an exclusive ceramic coating treatment on cooking surfaces. Non-stick, no peel, no chip ceramic coated cast iron surfaces for hassle-free cleaning.

- Ideal for high volume operations including cafes, bars, restaurants, kiosks, delis and supermarkets
- Ribbed, Flat, and Flat/Ribbed surfaces available
- Adjustable thermostat up to 300°C (PD models have 2 independent plates)
- Cast iron plates with ceramic coating treatment ensure easy cleaning and reduce cooking time
- Self balancing upper plates automatically adjust to the thickness of the product and stay in place.
- Heavy duty stainless steel construction
- Timer fitted with all models

Single – Elio

CODE	DESCRIPTION	POWER	COOKING AREA	W x D x H	
ELIO RR T	Ribbed	1.55kw	250 x 255mm	260 x 435 x 235mm	£455.00
ELIO LR T	Flat/Ribbed	1.55kw	250 x 255mm	260 x 435 x 235mm	£455.00



ELIO

Large Single – Cort

CODE	DESCRIPTION	POWER	COOKING AREA	W x D x H	
CORT LL T	Flat	2.1kw	355 x 255mm	380 x 435 x 235mm	£485.00
CORT RR T	Ribbed	2.1kw	355 x 255mm	380 x 435 x 235mm	£485.00
CORT LR T	Flat/Ribbed	2.1kw	355 x 255mm	380 x 435 x 235mm	£485.00



CORT

Double – PD

CODE	DESCRIPTION	POWER	COOKING AREA	W x D x H	
PD LL-LL T	Flat	3kw	500 x 255mm	515 x 435 x 235mm	£690.00
PD RR-RR T	Ribbed	3kw	500 x 255mm	515 x 435 x 235mm	£690.00
PD LR-LR T	Flat/Ribbed	3kw	500 x 255mm	515 x 435 x 235mm	£690.00



PD

Contact Grill with Removable Plates



REMOVABLE PLATES
FOR EASY CLEANING

- Removable plates for easy cleaning
- Adjustable thermostat up to 300°C (PD model has 2 independent plates)
- Cast iron plates with ceramic coating treatment ensure easy cleaning and reduce cooking time
- Self balancing upper plates automatically adjust to the thickness of the product and stay in place.
- Heavy duty stainless steel construction
- Timer fitted with all models

Contact Grill with Removable Plates

CODE	DESCRIPTION	POWER	COOKING AREA	W X D X H	
CORT R PS	Ribbed	2.1 kw	355 x 255 mm	380 x 435 x 235mm	£610.00
PD R PS	Ribbed	3 kw	500 x 255 mm	515 x 435 x 235mm	£880.00

Ceramic Panini Grill

The PDVC ceramic panini grill is the preferred choice for major coffee chains...

- Uses approximately 35% less energy than a conventional Panini grill
- Stainless steel construction
- Ceran® ceramic glass cooking surfaces
- Thermostat control
- Useful drip tray for liquids and other cooking leavings
- Easy to clean
- Adjustable feet for a safe and steady placing
- Ideal for a fast achievement of working temperature

Ceramic Panini Grill

CODE	DESCR	POWER	COOKING AREA	W X D X H	
PDVC RR T	Ribbed	3kw	530 x 255mm	590 x 435 x 170mm	£1,160.00



SAVE OVER
£400 PER YEAR
IN ENERGY
COSTS!

Toasters



- 2 slice feed model
- 4 position toast selector switch
- Easy to load rack with front or rear discharge
- Stainless steel finish
- Discharge and crumb trays are removable for easy cleaning



- Toasting for high volume operations
- Great choice for toasting buns for burgers and sandwiches 'on demand'
- Delivers higher toasting capacities while maintaining proven reliable design
- Stronger motor and higher temperature platen increases performance
- Easy to clean and maintain
- Adjustable bun crush controls and thermostat allow precise toasting for assorted breads
- Caramelizes the bread, forming a coating that protects the bread from juices and condiments that can cause soggy, unattractive bread
- Compact design requires only 203mm of counter space depth

Conveyor Toaster

CODE	POWER	DESCRIPTION	W x D x H	
FT1	2.4kw	2 Slice	368 x 418 x 387mm	£630.00

Vertical Contact Toasters All models rated 1.7kw.

CODE	BUNS P.H.	DESCRIPTION	W x D x H	
297-T9FGB	2200	9 second	648 x 219 x 658mm	£2,620.00
297-T14FGB	1380	14 second	648 x 219 x 658mm	£2,620.00
197-260	Toaster Release Sheets	Pack of 2		£49.00

Aliseo Convection Oven

- Stainless steel construction incl. chamber
- Comes with 4 removable racks for ease of cleaning
- Seamless, round-cornered chamber to prevent contamination and easy to clean
- Double glass stainless steel door
- Internal lighting
- Double-fan heat distribution
- Thermostat from 25°C to 300°C
- Timer up to 120 minutes



4 REMOVABLE RACKS AS STANDARD



ALISEO 4 HAS DUAL VENTILATION



COOKING EQUIPMENT

Aliseo Convection Oven

CODE	POWER	SHELVES	TRAY DIMS	W X D X H	
Aliseo 4	3.4kw	4	600 x 400 (1/1GN)	815 x 690 x 570mm	£1,330.00
Aliseo 2/3	2.25kw	4	440 x 330mm	600 x 570 x 515mm	£830.00

Adjustable Salamander Grills

- Adjustable top grill for quick cooking with minimal heat loss
- 1/1 model uses dual heating with individual thermostat controls
- Easy to remove crumb pan
- Galvanized steel gridiron
- Shock proof heating elements
- Vent outlets
- Wall mount also available

Adjustable Salamander Grill

CODE	POWER	COOKING AREA	W x D x H	
PRO 1/1 G	3.4kw	585 x 350mm	600 x 545 x 510mm	£1,570.00
PRO 1/2 G	1.7kw	385 x 350mm	400 x 545 x 510mm	£1,130.00
IB 2280130	Wallmount Kit			£190.00



Heating & Holding

Most high-volume restaurants and quick-service kitchens need to hold cooked menu items so they are ready for serving as soon as an order is placed. Your customers might want their food now but they don't want it to taste or look as if it has been hanging around. Designed specifically to hold cooked food for longer with no loss of flavour or texture, our heating and holding equipment will keep your food flawless and your customers happy.



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Dedicated Holding Bins

1

Why use DHBs?

- Hold food longer than other methods - over 1 hour without loss of flavour, texture or shrinkage
- Less waste
- Faster speed of service
- Holds foods at safe temperatures
- Consistent quality product
- Increased operational flexibility



2

How to use DHBs?

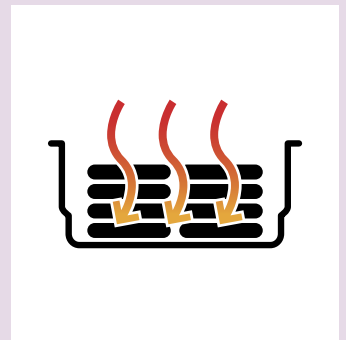
- Holding bins allow operators to cook menu components in advance and then gently store that product in the holding bins until the order is received
- Once that order is placed, the crew will assemble that order using hot and fresh menu components from the holding bin
- Holding bins allow operators to serve to order, helping increase speed of service while maintaining high product quality standard



3

Unique Prince Castle features

- Hold both fried and non-fried menu items in the same bin
- Independently controlled upper and lower heating system for each cavity
- Exclusive Reli-A-Temp™ infrared heater technology provides consistent food temperatures
- Adjustable temperature for each zone
- Pass-thru design allows employees to access the food from both sides
- Solid state digital controls



4

MenuTrak

- Supervises your food holding
- Identifies location of product and tracks holding time
- Indicates when you should use, discard or cook more product
- Alphanumeric display is easy to read item descriptions
- Program up to six different menus



Prince Castle Holding Bins hold both fried and non-fried foods in the same bin!

Fried foods are held in an 'open environment' with no cover over the pan, allowing moisture to escape. Circulating air keeps the outside of the food dry and crispy while the inside remains juicy and moist. Grilled, baked, broiled and other non-fried foods are held in a 'closed environment' which traps the foods' natural moisture. The cover seals the pan away from the ambient air and keeps food moist and juicy without washing away flavours with steam.

Hold these Foods

- Burgers
- Chicken - grilled and crispy
- Sausages
- Bacon
- Eggs
- Potatoes
- Pies
- Fish

Ideal Users

- Perfect for operations that Make To Order their sandwiches and other menu items.
- Quick Service Restaurants
- Casual and full-service restaurants
- Schools and other institutions
- Hotels
- Almost any operation looking to hold individual menu item components longer and better



STACKABLE
TWO DHB2PT-20PUB
HOLDING BINS STACKED



IDEAL USERS

A



C



B



D



Dedicated Holding Bins Include 65mm deep 'high temp' pans.

CODE	DESCRIPTION	POWER	W x D x H	
A DHB2PT-20PUB	2 x 1/1 GN Pans	1.9kw	484 x 610 x 340mm	£3,220.00
DHB2PT-33PUB	4 x 1/1 GN Pans	2.3kw	825 x 610 x 340mm	£6,320.00
B DHB2PT-46PUB	6 x 1/1 GN Pans	6.3kw	1170 x 610 x 340mm	£9,670.00

Dedicated Holding Bins with MenuTrak Include 65mm deep 'high temp' pans.

CODE	DESCRIPTION	POWER	W x D x H	
C DHB4PT-20CGB	8 x 1/3 GN Pans	1.9kw	500 x 358 x 523mm	£4,660.00
D DHB2PT-33CGB	8 x 1/3 GN Pans	2.6kw	838 x 358 x 282mm	£4,150.00

Heated Holding

Alto-Shaam Heated Holding Advantages

- **HALO HEAT** The key to quality holding is to preserve as much natural product moisture as possible and that's exactly what the gentle holding capability of Halo Heat is designed to accomplish.
- **No added humidity** Adding steam to held foods waters down taste and can overcook food. None of Alto-Shaam's Heated Holding products use water vapour to maintain temperature or moisture.
- **No drying out** Another culprit in robbing food of flavour is convection fans. Even though it's circulating warm air, it's also drying out your food at the same time.
- **Precise heat management** The soft-gentle Halo Heat heats food gently and consistently, from top to bottom, for hours at a time.

Hold on to your money, too!

Alto-Shaam Heated Holding products not only maintain your food quality, they also help maintain your bottom line!

- **Low energy usage** Most of Alto-Shaam's Heated Holding Cabinets are ENERGY STAR rated, which means they use less than 40 watts per square foot.
- **Longer food holding and better food quality** Food kept in Alto-Shaam Heated Holding equipment stays fresh and ready-to-serve longer, reducing your food shrink and helping out your bottom line.
- **Take control of your schedule** Cook production items during off-peak times and hold them in our equipment. Plan an entire banquet and hold the panned or plated food until you're ready to serve.
- **No water usage** None of our heated holding equipment uses a drop of added water. You can put that savings right to your bottom line.

A variety of heated holding systems

Whether you're holding small production items, a complete banquet, or something in between, Alto-Shaam has a heated holding answer for you...



DRAWER WARMERS



BANQUET CARTS



HOLDING CABINETS



CARVING STATIONS

HALO
HEAT



Drawer Warmers



- Alto-Shaam drawer warmers can fit anywhere you need production items held hot and within reach.
- Available in one-, two- or three- drawer configurations, both in standard and narrow widths.
- HALO HEAT offers a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
- Product moisture is retained without adding water.
- Holding temperature gauge monitors inside air temperature.
- ON/OFF adjustable thermostat with a range of 16° to 93°C.
- Can be built into cabinets or counters. Built-in trim kits are available.
- Stackable design.
- Optional Electronic controls.
- Drawer warmers come complete with standard pans. Oversize pans available.



Single Drawer

CODE	DESCRIPTION	CAPACITY	PAN CAPACITY	POWER	W X D X H	
A 500-1D	Wide	1 x 9kg	1 x 1/1 GN D150mm	1kw	618 x 625 x 298mm	£1,660.00
500-1DN	Narrow	1 x 9kg	1 x 1/1 GN D150mm	1kw	418 x 761 x 296mm	£1,660.00

Two Drawer

CODE	DESCRIPTION	CAPACITY	PAN CAPACITY	POWER	W X D X H	
500-2D	Wide	2 x 9kg	2 x 1/1 GN D150mm	1kw	618 x 625 x 482mm	£2,460.00
B 500-2DN	Narrow	2 x 9kg	2 x 1/1 GN D150mm	1kw	418 x 761 x 479mm	£2,460.00

Three Drawer

CODE	DESCRIPTION	CAPACITY	PAN CAPACITY	POWER	W X D X H	
C 500-3D	Wide	3 x 9kg	3 x 1/1 GN D150mm	1kw	618 x 625 x 663mm	£2,930.00
500-3DN	Narrow	3 x 9kg	3 x 1/1 GN D150mm	1kw	418 x 761 x 663mm	£2,930.00

ACCESSORIES

Built-In Trim Kit, Castor Package, Drawer assembly with vents, Leg Stand Assembly, Oversize Pan, Perforated Pan Grid, Gastronorm pans.

Heated Holding Cabinets



- HALO HEAT is a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Holds all types of food - meats, poultry, potatoes, fish, vegetables, and casseroles - fresh, flavourful and hot.
- ON/OFF adjustable thermostat with range of 16° to 93°C
- Holding temperature gauge monitors inside air temperature.
- Fully insulated and concealed electrical components
- Stainless steel interior resists corrosion.
- Castors provide easy mobility.
- Can be stacked with an identical unit or cook/hold oven to save space.
- The straightforward Manual control uses arrow keys for push button temperature settings, a digital display, and an intuitive design to make operation easier.
- Optional solid state electronic control option simplifies temperature setting, has a clear, easy-to-read LED display, and includes SureTemp-heat recovery system.
- Further electronic options available include six independent multiple timers or an internal temperature probe.



- 300-S includes**

 - 2 stainless steel side racks
 - 1 set of non-skid rubber feet
 - 4 carrying handles
- 500-S & 750-S includes**

 - 2 stainless side racks
 - 2 chrome wire shelves
 - 89mm castors
- 1000-S & 1200-S/SR includes**

 - 2 stainless side racks
 - 3 chrome wire shelves
 - 89mm castors (1000-S)
 - 127mm castors (1200-S/SR)
- 1200-UP/SR includes**

 - 4 stainless side racks
 - 6 chrome wire shelves
 - 127mm castors

Heated Holding Cabinets

CODE	PRODUCT CAPACITY	PAN CAPACITY	POWER	W X D X H	
A 300-S	16kg (36lbs)	3 x 1/1 GN D65mm	0.8kw	426 x 646 x 480mm	£2,180.00
500-S	18kg (40lb)	6 x 1/1 GN D 65mm	0.95kw	454 x 610 x 839mm	£3,040.00
B 750-S	45kg (100lb)	10 x 1/1 GN D 65mm	1kw	653 x 785 x 855mm	£3,490.00
1000-S	54kg (120lb)	8 x Sheet Pans (450x650mm)	0.9kw	591 x 801 x 1028mm	£3,720.00
C 1200-S/SR	87kg (192lb)	16 x 1/1 GN D 65mm	0.9kw	672 x 819 x 1120mm	£4,250.00
D 1200-UP/SR	174kg (384lb)	32 x 1/1 GN D 65mm	1.8kw	631 x 817 x 1927mm	£6,860.00

- FACTORY INSTALLED OPTIONS**
- Electronic control version, Electronic Multi-timer, Window door, Pass-through design
- ACCESSORIES**
- Full perimeter bumpers, Carving holders, Door lock with key, Drip pans (internal & external), Shove handle kit, Stacking kit, Shelves & pan supports, Legs.

Heated Banquet Carts



- Alto-Shaam Banquet carts are built to handle your most challenging banquets.
- Holds pre-plated food fresh, flavourful, and hot.
- No moisture pans, water or canned heat needed.
- HALO HEAT is a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Close temperature tolerance and even heat application provides even heat from top to bottom – side to side.
- An adjustable, electronic thermostat with digital display monitors the inside temperature to ensure food is being held at safe and precise temperatures.
- Superior insulation ensures the cavity will only lose 2°F for every 45 minutes it is held without power, provided the doors remain closed.
- Designed to adapt to any type of banquet holding:
 - Covered plates, stacked
 - Covered or uncovered plate carriers
 - Accepts trays for banquet service
 - Additional shelves for 1/1 and 1/2 gastrorm pans
- Non-magnetic stainless steel interior resists corrosion.
- Full perimeter, wall-friendly bumper, transport handles, and heavy duty castors.



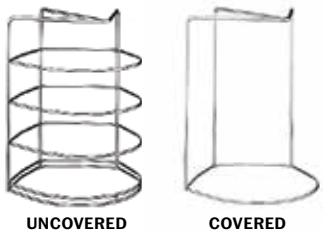
Includes	Includes	Includes
• 4 transport handles • 4 chrome wire shelves • 4 shelf runners & clips • bumper surround • 4 x 152mm castors	• 4 transport handles • 4 chrome wire shelves • 4 shelf runners & clips • bumper surround • 4 x 152mm castors	• 4 transport handles • 8 chrome wire shelves • 8 shelf runners & clips • bumper surround • 6 x 152mm castors

Heated Banquet Carts

CODE	PRODUCT CAPACITY	PLATE CAPACITY	POWER	W X D X H	
A 1000-BQ2/96	109kg (240lb)	96 x 10" plates w/ cover	1.5kw	954 x 773 x 1714mm	£5,790.00
B 1000-BQ2/128	145kg (320lb)	128 x 10" plates w/ cover	2kw	1154 x 773 x 1714mm	£7,110.00
C 1000-BQ2/192	218kg (480lb)	192 x 10" plates w/ cover	3kw	1744 x 773 x 1714mm	£9,180.00

ACCESSORIES

Uncovered Plate Carrier, Covered Plate Carrier, Plate covers, Shelf supports, Chrome wire shelf, Door lock w/ key



CombiMate Companion Holding Cabinet



CAN BE USED WITH
ALTO SHAAM
CTP20-10E
COMBITHERM® OVEN

HALO HEAT



- Complete the rack management system, compatible with Alto-Shaam roll-in Combitherm® ovens
- Allows for advanced delivery and staging of your foods so that you can provide high quality meals to your guests
- The design allows Alto-Shaam roll-in pan or plate carts to be rolled directly into the warmer cavity
- Alto-Shaam CombiMate companion warmers keep food hot and fresh with gentle heat and no added moisture.
- The interchangeable design allows for integrated rack management or plated rethermalisation resulting in increased efficiency and reduced labour
- An adjustable, electronic thermostat with digital display monitors the inside temperature to ensure food is being held at safe and precise temperatures
- Adjustable electronic thermostat, 16° to 96°C

ROLL-IN PAN CART NOT INCLUDED

CombiMate Companion Holding Cabinet

CODE	PAN CAPACITY	POWER	W X D X H	
20-20MW	20-40 x 1/1GN 65mm	2.6kw	888 x 1049 x 1898mm	£9,200.00

Carving Stations

- Add a major attraction to any buffet line with carve-to-order service.
- Designed to keep that succulent roast at peak serving temperature throughout an event.
- Soft, gentle Halo Heat radiates from the recessed carving shelf surface, while fixed lamp assembly provides greater ambient surface temperature control.
- Each shelf is designed to stand alone or can be mounted directly on a Halo Heat Cook & Hold oven or holding cabinet.
- Sneeze guard easily slides out of the way for carving in prep areas and for cleaning.
- Sanitary cutting board with gravy lane completely removable.
- Includes ON/OFF switch with adjustable thermostat.
- Low energy usage.



HALO HEAT



Carving Stations

CODE	DESCRIPTION	CAPACITY	POWER	W X D X H	
CS-100/S	Single Lamp	18kg (40lb)	0.5kw	466 x 648 x 787mm	£1,860.00
CS-200/S	Double lamp	32kg (70lb)	0.8kw	660 x 782 x 783mm	£2,480.00

ALTO-SHAAM

VOLLRATH

Contoured Carving Station

- Attractive Carving Station with lamps for additional heat while serving
- Heavy-duty steel frame, chrome-plated
- Stylish solid surface base & top
- Clear tempered glass customer breath guard
- Knife-friendly, dishwasher safe NSF Certified cutting board included
- Spun aluminium shades for heat dissipation
- Recessed base channels liquids into removable drip pan

Carving Station

CODE	DESCRIPTION	POWER	W X D X H	
46672	Double Lamp	0.25kw	609 x 559 x 685mm	£1,180.00



new

Mirage Induction Soup Kettles

new

- Induction heating means no water required, faster retherm times and better temperature control
- Digital controls set temperatures in °F and °C, or use presets for soup, chilli, mac and cheese
- Includes Vollrath induction ready insets and inset cover. Requires use of Vollrath induction ready inset.
- Includes programmed retherm mode
- Unique stirring indicator monitors soup vessel temperature differentials and reminds operators when to stir



Mirage Induction Soup Kettles

CODE	DESCRIPTION	COLOUR	POWER	CAPACITY	Ø X H	
74110310	Countertop	Silver	0.8kw	10.4L	353 x 342mm	£560.00
B 74110340	Countertop	Red	0.8kw	10.4L	353 x 342mm	£560.00
A 741102D	Drop-In	Silver	0.8kw	10.4L	353 x 321mm	£595.00

Warmer with Drain



Warmer with Drain Efficient high value warmer with built in drain for added convenience

CODE	POWER	W x D x H	
72958	1.2kw	354 x 556 x 254mm	£220.00

- 300 series brushed stainless steel well
- Stainless exterior for easy cleaning
- Wide-range temperature control knob
- Drain valve provides for easy cleanup and prevents accidental opening
- Must be used with water for maximum energy transfer
- Recommend using up to 100mm deep gastronorm pans - standard or fractional

Heat & Hold Stainless Soup Kettle



Heat & Hold Stainless Soup Kettle Inset & hinged cover included.

CODE	POWER	CAPACITY	Ø x HEIGHT	
72522	0.8kw	10.4L	Ø400 x H245mm	£300.00

- Designed to take chilled, cooked food to serving temperature
- Thermoset fibre-reinforced resin well is self insulating for maximum energy efficiency
- Non-stick surface prevents scale build-up for easy cleaning and longer operating life
- Must be used with water for maximum energy transfer

Heat & Hold Retro Soup Kettles



Heat & Hold Retro Soup Kettles Eye-catching looks enhance your soup presentation.

CODE	COLOUR	POWER	CAPACITY	Ø x HEIGHT	
7217455	Red	1.5kw	10.4L	Ø420 x H343mm	£635.00
7217460	Black	1.5kw	10.4L	Ø420 x H343mm	£635.00

- Available in other colours.
- Designed to take chilled, cooked food to serving temperature.
- Ceramic base element ensures a fast start-up and consistent performance
- Heavy-duty exterior body ensures the unit remains cool to the touch while operating

Food Warmers

- Stainless steel water-bath warmers feature adjustable, precalibrated thermostat for accurate heat control
- Dispense from a #10 can (2.8 L), included as standard with each unit
- Stainless steel pump offers a 30ml maximum portion
- Signature Touch™ (SBW) safely heats topping squeeze bottles, keeping them handy for plating
- Supreme heated merchandiser includes spout warmer which ensures safety when dispensing potentially hazardous foods.

Food Warmers

CODE	DESCRIPTION	POWER	W X D X H	
A 84620	Fudge Server w/ ladle	0.5kw	197 x 224 x 314mm	£320.00
B 84580	Fudge Server w/ pump	0.5kw	197 x 332 x 391mm	£430.00
C 86925	Signature Touch™ Warmer	0.5kw	197 x 224 x 295mm	£290.00
D 83697	Supreme Heated Merchandiser	0.5kw	227 x 394 x 392mm	£610.00
94009	Spare #10 can for 84620, 84580			£46.80
86809	Spare 16oz squeeze bottle			£13.00

A**B****C****D**

IntelliServ™ 1/3-Pan Food Warmer

- Digital temperature control ensures accurate holding of delicate sauces & soups from the first serving to the last
- Holds up to a 1/3-size gastronorm pan, 150mm deep with a 5.7L capacity; pans, lids & ladles sold separately
- Digital temperature display provides instant feedback of heat setting and status
- Cool-touch rim protects users from heat zone during pan change outs & in self-serve environments
- NSF Listed for rethermalisation to ensure food is quickly heated to a safe temperature before bacteria has an opportunity to grow

IntelliServ 1/3 GN Food Warmer Pans & ladles sold separately

CODE	POWER	W X D X H	
E 86341	0.5kw	202 x 391 x 237mm	£465.00

E

new

Insulated Transportation

You care a lot about the food you create and how it is eaten. We do, too. From kitchen to final meal delivery our insulated transport equipment maximizes the time available between preparing and serving food. Designed to maintain safe food temperatures, our insulated transport products give you an easy and safe way to transport pre-prepared foods.



Combo Carts	79
Electric Food Pan Carriers	80
Front Loading Food Pan Carriers	81
Temperature Maintenance Tools	82
Top Loading Food Pan Carriers	83
Beverage Containers	84
Meal Delivery Carts	85

Insulated Transport

4 considerations for the best fit

1

Type of container used

- Cambro containers are specifically designed to hold beverages, GN food pans, sheet pans, trays or food boxes.
- All pans made to Gastronorm EN 631-1 specifications will load and hold in every Cambro GN food pan carrier or cart.
- For ½-size or 1/3-size GN food pans, use top-loading Camcarriers® or front-loading carriers or carts with model numbers between 140 and 800.



2

Holding time requirements

- Cambro insulated containers are all designed to maintain safe temperatures for up to four hours.
- Cambro temperature maintenance tools, the Camchiller®, Camwarmer® and ThermoBarrier® enhance performance by extending holding time.
- For longer heat holding or frequent opening and closing on location, use the electric Ultra Pan Carrier® H-Series.



3

Holding capacity needs

- Consider average party size or number of guests to be served when selecting insulated containers.
- Select food and beverage container sizes that can be filled to capacity during most uses.
- Transporting carriers as full as possible maximises temperature retention
- Food carrier and cart capacity is specified by number of full-sized GN 100mm food pans.



4

Transport requirements

- Review external dimensions and check stacking height on and off dollies to ensure that the container(s) will fit into storage areas and transport vehicles.
- Consider who will be carrying, stacking or pushing containers and how far they will be transported.
- Lift-and-carry containers feature ergonomic, moulded-in handles on the ends or sides for one or two-person lifting.



Combo Cart™ Plus

Electric or non-electric transporter holds GN food pans, sheet pans, trays and pizza boxes all in one!

new

Non-Electric

- Hot or cold holding for 4 hours or more
- Retains food moisture naturally
- Gasket-free, worry-free door maintains a tight seal for maximum temperature retention
- Wide paddle latches for easy one-handed opening and closing

Non-Electric & Electric Carts hold up to:

- 32 x Full Size Sheet Pans (460 x 660mm)
- 28 x GN 1/1 Food Pans (325 x 530 x 65mm)
- 32 x Baking Trays (400 x 600mm)
- 22 x Large Pizza Boxes

Electric

- Perfect for applications that require frequent door opening and closing.
- Remains cool to the touch during operation
- Holds food at safe temperatures even when unplugged
- Keeps food safely between 65°C to 71°C with convenient pre-set, gentle non-radiant heat



Combo Cart™ Plus Includes 7 rails per compartment.

CODE	DESCRIPTION	CAPACITY	POWER	W X D X H	
CMBPL	Non-Electric Single Door	14 x 1/1 GN D65mm	–	702 x 851 x 1045mm	£2,350.00
CMBPLH2	Electric Single Door	14 x 1/1 GN D65mm	0.5kw	702 x 851 x 1045mm	£3,310.00
CMBP	Non-Electric Double Door	28 x 1/1 GN D65mm	–	702 x 851 x 1673mm	£4,050.00
CMBPH2	Electric Double Door	28 x 1/1 GN D65mm	1kw	702 x 851 x 1673mm	£6,030.00

Accessories

CMBPR1	1 Pair of Rails	£62.50
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Electric Ultra Pan Carrier®

new

INSULATED TRANSPORTATION



- Enables HACCP compliance by maintaining safe, hot food temperatures
- Gentle 71°C heat maintains food moisture
- 45-minute preheat time from room temperature
- 90 second recovery after the door is opened and closed
- Uses less energy than three standard 100 watt light bulbs
- Transports on castors or CD400 Camdolly®

H-Series Ultra Pan Carrier® Electric pan carrier extends hot food holding time and ensures food safety.

CODE	CAPACITY	POWER	W x D x H	
UPCH4002	6 x 1/1 GN D65mm	0.265kw	460 x 670 x 630mm	£880.00
UPCH8002	12 x 1/1 GN D65mm	0.53kw	520 x 690 x 1372mm	£2,020.00
UPCH16002	24 x 1/1 GN D65mm	1.01kw	715 x 820 x 1350mm	£4,020.00

H-Series Accessories

CODE	DESCRIPTION	W x D x H	
CD400	Camdolly®	530 x 710 x 230mm	£255.00
400STP	Strap for UPCH4002	L500mm	£11.90



S-Series Ultra Pan Carrier®

- Ultra dependable, ultra durable front-loading pan carrier
- Holds multiple pans of hot or cold food for hours
- Rugged polyethylene construction, will never rust, peel, chip or break
- Built-in seal and vent ease cleaning and reduce replacement parts
- Built-in menu clip offers quick content labelling and identification
- Unbreakable, ergonomic, moulded-in handles for comfortable carrying
- Single, 230 mm latch provides quick and secure opening and closing
- Fits on CD400 Camdolly, or optional castor kit available

S-Series Ultra Pan Carrier® Hold and transport gastronorm food pans.

CODE	CAPACITY	W x D x H	
A UPCS400	6 x 1/1 GN D65mm	460 x 635 x 630mm	£330.00

S-Series Accessories

CODE	DESCRIPTION	W x D x H	
CD400	Camdolly®	530 x 710 x 230mm	£255.00
UPCS400CK	Optional castor kit	Ø127mm	£115.00

Insulated Ultra Camcarts®

- Double-compartment, high-capacity carts hold and transport food.
- Tough, polyethylene shell and thick foam insulation.
- Airtight removable gaskets maintain safe food temperatures for hours.
- Durable nylon door latches open easily and close securely.
- Doors open 270°C for easy loading and unloading.
- Moulded-in handles ensure easy maneuvering
- Mounted on wheels
- 12 rails support gastronorm food pans and trays
- Vent cap to equalize internal pressure and check temperature

Insulated Ultra Camcarts® Hold and transport gastronorm food pans

CODE	CAPACITY	W x D x H	
B UPC600	8 x 1/1 GN D65mm	520 x 690 x 1145mm	£900.00
UPC800	12 x 1/1 GN D65mm	520 x 690 x 1370mm	£1,060.00
UPC1200	16 x 1/1 GN D65mm	725 x 820 x 1160mm	£1,380.00
C UPC1600	24 x 1/1 GN D65mm	715 x 820 x 1350mm	£1,990.00

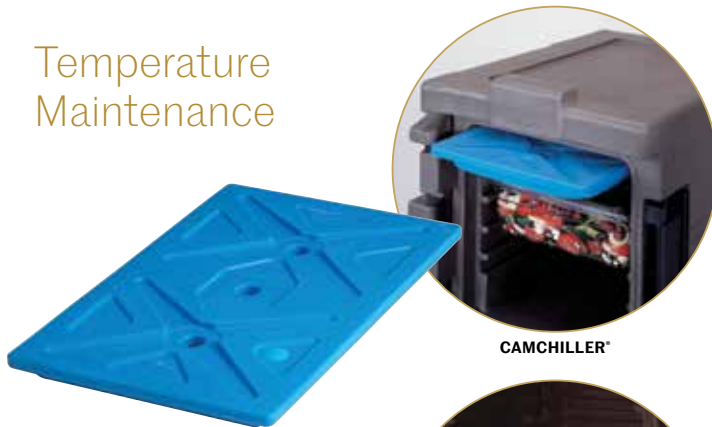


Five Steps for Peak Performance

- 1 Ensure all parts are operational
- 2 Preheat or pre-chill
- 3 Use shallow pans and cover whenever possible
- 4 Minimize door opening and closing
- 5 Minimize empty space



Temperature Maintenance



CAMCHILLER®



CAMWARMER®



THERMOBARRIER®

Camchiller®

- An easy-to-use, cold food holding temperature tool.
- Extend cold holding time or enhance safe holding below 5°C when frequent access is required.
- Freeze first then use to pre-chill cabinet before loading.

CODE	DESCRIPTION	W X D X H	
CP1220	GN Full Size	330 x 530 x 38mm	£99.10
CP1210	GN Half Size	264 x 324 x 38mm	£51.00

Camwarmer®

- Use for added insurance to keep hot foods hot during holding and transporting.
- Keep in cabinet with hot foods to extend holding time or enhance safe holding above 65°C when frequent access is required.

CODE	DESCRIPTION	W X D X H	
1210PW	For 400/600/800 models	275 x 340 x 40mm	£130.00

Thermobarrier®

- A highly valuable yet economical temperature maintenance tool for caterers.
- Use to minimize empty space and food temperature loss within a partially loaded compartment.

CODE	DESCRIPTION	W X D X H	
300DIV	For UPC600	330 x 530 x 25mm	£53.40
400DIV	For UPSC400/UPC800	330 x 540 x 25mm	£53.40
1200DIV	For UPC1200	335 x 530 x 35mm	£60.50
1600DIV	For UPC1600	335 x 530 x 38mm	£60.50

Insulated Top Loading Camcarriers®

- Durable polypropylene construction
- Polyurethane injected foam insulated
- Built-in seal and wide nylon latches for better temperature retention
- Moulded-in handles on all four sides
- Stackable
- Transport full or fractional GN food pans
- Light weight
- Interlock and stack to ease transporting and maximize storage space

S-Series Camcarriers® Available in various colours

CODE	CAPACITY	W x D x H	
A UPCS140	1/1 GN - D100mm	640 x 435 x 220mm	£195.00
B UPCS160	1/1 GN - D150mm	640 x 435 x 260mm	£200.00
C UPCS180	1/1 GN - D200mm	640 x 435 x 305mm	£220.00

S-Series Accessories

CODE	DESCRIPTION	
D CD160	Camdolly* to suit Camcarriers	£240.00



INSULATED TRANSPORTATION

S-Series Stack-and-Store

- Cantilevered base reduces stacking and storage height up to 35%
- Weighs 20% less than UPCS160
- Built-in seal and wide, nylon latches
- Smooth areas on lid and carrier make labeling easy

S-Series Stack-and-Store

CODE	CAPACITY	W X D X H	
UPCSS160	1/1 GN - D150mm	625 x 420 x 280mm	£215.00



Insulated Beverage Containers

- One-piece polyethylene body
- Polyurethane foam insulated
- Moulded-in handles
- Nylon latches
- Vent cap to equalise internal pressure and check temperature
- Interlock and stack to ease transporting and maximize storage space

Ultra Camtainers® Available in various colours

CODE	CAPACITY	CUPS	W x D x H	
A UC250	10.4L	50	300 x 425 x 500mm	£200.00
B UC500	19.9L	94	300 x 425 x 680mm	£230.00
C UC1000	39.7L	192	415 x 520 x 655mm	£310.00



KEEPS BEVERAGES
HOT OR COLD FOR
HOURS!

A CONTEMPORARY LINE PERFECT FOR
OFF PREMISE CATERING AND BANQUETS.



Compact Camtainer®

Compact Camtainer® Available in various colours

CODE	CAPACITY	CUPS	W x D x H	
D 100LCD	5.7L	27	265 x 290 x 440mm	£165.00

Soup Camtainer®

Soup Camtainer® Available in various colours

CODE	CAPACITY	CUPS	W x D x H	
E 350LCD	12.7L	60	230 x 420 x 470mm	£180.00

Healthcare Meal Delivery Cart new

INSULATED TRANSPORTATION



- Enhance patient satisfaction with high quality, room-service style meals served quietly and efficiently
- The Cambro 10 Tray Meal Delivery Cart is non-electric and requires no assembly
- Made of durable and easy-to-clean polyethylene, this cart won't dent or rust and will provide years of reliable service
- Large, moulded-in ergonomic handle makes it easy to transport and manoeuvre

10 Tray Meal Delivery Cart

CODE	DESCRIPTION	W X D X H	
MDC1520S10	10 Trays (380 x 515 mm) or 10 trays (370 x 530 mm)	724 x 978 x 1080 mm	£1,820.00
VL1520	Polyester Versa Lite Tray	380 x 515 mm	£12.30
VL3753	Polyester Versa Lite Tray	370 x 530 mm	£12.20

Icemaking & Blast Chilling

The perfect ice cube has clarity, tastes great and is available to you on demand. Add variety to your menus with smoothies, slushies, frappuccinos and refreshing frozen cocktails. Wow customers with a presentation of chilled foods over ice. We have icemaking solutions that will allow you to make the most of ice in your business. Whether you need flakes, nuggets or cubes. 10kg or 1000kg per day. Chill out, we have it covered.



Undercounter Ice makers	88
Integral Storage Ice makers	89
Modular Ice makers	90
Flake Ice makers	92
Blast Chillers	95

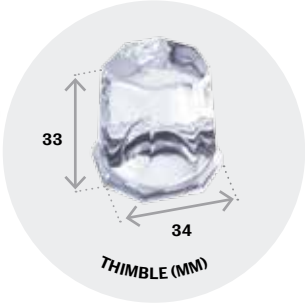
Sotto Series

Undercounter Icemakers

ICEMAKING & BLAST CHILLING



NEW
SOTTO ICEMAKERS
YIELD UP TO 43%
MORE ICE



- Redesigned refrigeration system yields up to 43% more ice
- Compact, attractive undercounter icemakers
- Air cooled as standard
- Front breathing facilitates installation undercounter or as built-in
- Easy access door, slides up and out of the way
- Levellers come as standard, with adjustable legs optional
- Slide-out air filter
- Intuitive control system
- High grade stainless steel exterior

Sotto Series Icemakers				
Undercounter icemaker with integral storage. Air cooled condenser.				
CODE	PROD. 24 HRS	STORAGE	W x D x H	
UG018A	18kg	5.5kg	345 x 420 x 630mm	£850.00
UG020A	23kg	10kg	450 x 475 x 650mm	£920.00
UG030A	31kg	10kg	450 x 475 x 650mm	£1,270.00
UG040A	41kg	25kg	550 x 550 x 800mm	£1,340.00
UG050A	50kg	25kg	550 x 550 x 800mm	£1,480.00
UG065A	65kg	45kg	700 x 600 x 900mm	£1,880.00
UG080A	80kg	45kg	700 x 600 x 900mm	£1,970.00

HEIGHTS SHOWN DO NOT ACCOUNT FOR LEVELERS

A Sotto Series Accessories		
CODE	DESCRIPTION	
AR-10000	Water Filter for use with EC Series	£285.00
K00345	Set of Adjustable Legs (H114 - 152mm)	£86.00



OPPOSITE AR-10000 WATER
FILTER - HIGHLY RECOMMENDED
FOR USE WITH ALL ICE MACHINES.

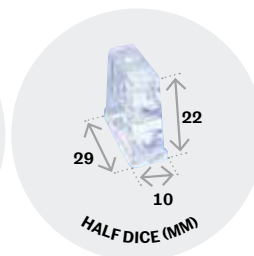
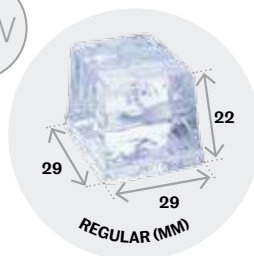
BELOW SPACE SAVING FRONT
VENTILATION - NO SIDE
CLEARANCE REQUIRED.



NEO Series

Integral Storage Icemakers

new



- Front breathing design allows for installation undercounter or as built-in
- Power indicator illuminates once pressed so that operators can see at a glance if the machine is in ice making mode
- Delay feature allows operators to make ice only when needed lowering water and energy costs
- Clean button indicates when the machine is in a cleaning cycle
- Full bin indicator illuminates when harvested ice
- Easy access angled door makes scooping ice easier

NEO Series Icemakers Available in Regular, Dice and Half Dice cube sizes - Dice as standard

CODE	PROD. 24 HRS	STORAGE	W x D x H	
UD0140A	59kg	40.82kg	660 x 711 x 977mm	£2,880.00
UD0190A	86kg	36.3kg	660 x 711 x 977mm	£3,020.00
UD0240A	104kg	36.3kg	660 x 711 x 977mm	£3,380.00
UD0310A	145kg	45.36kg	762 x 771 x 977mm	£4,010.00

NEO Series Accessories

CODE	DESCRIPTION	
AR-10000	Water Filter for use with Neo Series	£285.00
K00440	Luminice Growth Inhibitor Kit for Neo Series	£440.00



OPPOSITE AR-10000 WATER FILTER - HIGHLY RECOMMENDED FOR USE WITH ALL ICE MACHINES.

BELOW SPACE SAVING FRONT VENTILATION - NO SIDE CLEARANCE REQUIRED.



Indigo Series Modular Icemakers



Intelligent Diagnostics

- Alerts you of errors before you run out of ice
- Preventative/diagnostic information
- Collects and records service data
- Built-in asset management
- Internal memory
- Communication ports and remote monitoring capability



EasyRead™ Display

- Displays operational status, reminders and alerts
- Information in plain words
- Illuminated display for dark or bright locations
- 14 customisable languages
- Simple diagnostic procedures



Active Clean

- Intelligent one touch cleaning at the push of a button
- Available LuminIce™ Growth Inhibitor for cleaner ice machine
- Snap-in water-trough, distribution tube, curtain, and sensing probes for fast, efficient cleaning
- Hinged front door swings out for easy evaporator access
- AlphaSan® moulded foodzone components reduce slime growth



Ice Assurance

- Acoustical ice probe for reliable operation in harsh water conditions
- Preventative diagnostics communicate issues before they become a problem
- Ice clarity feature for clearer ice
- Save mode prevents unscheduled equipment downtime



Energy Management

- Programmable ice production levels
- Patented, air-assist harvest technology
- Monitors daily energy and water usage
- Water Miser feature reduces water usage by up to 20%
- Accessory Bin Level Control with LED light



Service & Support

- Downloadable recorded service data for faster and more accurate calls
- Key component layout optimised for easy serviceability
- Preliminary diagnostics help facilitate one-trip service calls
- USB port for firmware settings and upgrades



new

ID0522A
ICE
MAKER

B420
ICE BIN



Less Energy. Less Water.

Manitowoc ice machines achieve the highest levels of energy and water conservation. By May 2008, over 97% of Manitowoc's cube ice machines meet or exceed stringent Energy Star and CEE performance criteria.



WE OFFER
SITE SURVEY &
INSTALLATION
ON REQUEST

Indigo Series Icemakers Modular Icemakers. Air cooled as standard. Available in Dice & Half Dice cube sizes – Dice as standard.

CODE	PROD. 24 HRS	BIN OPTIONS	W X D X H	
ID0302A	141kg	B400	762 x 622 x 419mm	£3,350.00
ID0322A	159kg	B320 or B420	559 x 622 x 546mm	£3,440.00
ID0452A	204kg	B400 or B570	762 x 622 x 546mm	£3,600.00
ID0522A	220kg	B320 or B420	559 x 622 x 546mm	£3,600.00
ID0502A	254kg	B400 or B570	762 x 622 x 546mm	£3,770.00
ID0606A	287kg	B400 or B570	762 x 622 x 546mm	£4,520.00
ID0906A	426kg	B570 or B970*	762 x 622 x 673mm	£6,020.00
ID1002A	458kg	B570 or B970*	762 x 622 x 673mm	£6,470.00
ID1202A	547kg	B570 or B970	762 x 622 x 749mm	£7,290.00
ID1402A	703kg	B970	1219 x 622 x 673mm	£7,390.00
ID1802A	844kg	B970	1219 x 622 x 673mm	£9,540.00

Ice Storage Bins

CODE	STORAGE	W x D x H	
B320	95kg	559 x 864 x 965mm	£1,100.00
B400	132kg	762 x 864 x 965mm	£1,200.00
B420	141kg	559 x 864 x 1270mm	£1,220.00
B570	195kg	762 x 864 x 1270mm	£1,360.00
B970	323kg	1219 x 864 x 1270mm	£1,860.00

Indigo Series Accessories

CODE	DESCRIPTION	
A AR-10000	Arctic Pure™ Water Filter for use with I302 – I606	£285.00
AR-20000	Arctic Pure™ Water Filter for use with I906 – I1002	£480.00
AR-40000	Arctic Pure™ Water Filter for use with I1202 – I1802	£810.00
K00424	LuminIce Growth Inhibitor Kit for I302 – I1002	£440.00
K00434	LuminIce Growth Inhibitor Kit for I1402 – I1802	£440.00
K00370	Bin Adaptor Kit when using ID0906A & ID1202A w/ B970	£270.00

A



OPPOSITE AR-10000 WATER
FILTER - HIGHLY RECOMMENDED
FOR USE WITH ALL ICE MACHINES.



Integral Flake Icemakers Air cooled as standard.

CODE	PROD. 24 HRS	STORAGE	W X D X H	
RF0244A	93kg	18kg	500 x 660 x 842mm	£3,690.00
RF0266A	93kg	27kg	500 x 660 x 952mm	£3,760.00
RF0385A	159kg	40kg	738 x 690 x 1004mm	£4,160.00
RF0399A	159kg	54kg	738 x 690 x 1172mm	£4,270.00
RF0644A	321kg	54kg	741 x 678 x 1167mm	£6,030.00

Modular Flake Icemakers Air cooled as standard.

CODE	PROD. 24 HRS	BIN OPTIONS	W X D X H	
RFS0300A	176kg	B320 or B420	559 x 559 x 660mm	£4,070.00
RFS0650A	345kg	B320 or B420	559 x 559 x 660mm	£5,870.00
RFS1200A	584kg	B570 or B970	640 x 470 x 700mm	£7,140.00
RFS2300A	1097kg	F1650	934 x 684 x 700mm	£14,020.00



Flake Ice
FLAKE ICE IS SMALL HARD BITS OF ICE
IDEALLY SUITED FOR ANY 'CONTACT'
PRESENTATION. IT FORMS COMPLETELY
AROUND THE CONTACT ITEM AND
COOLS QUICKLY.

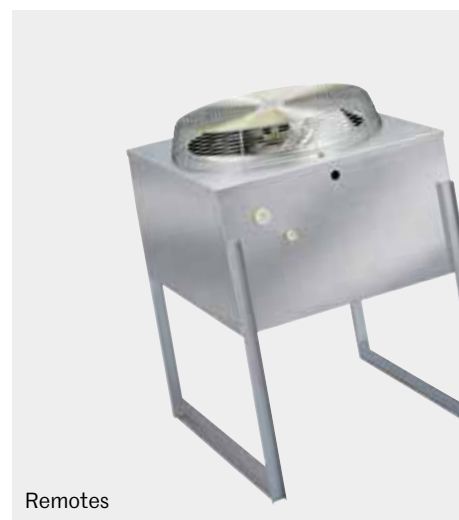
More from Manitowoc Ice...



Hotels
Dispensers



Nugget
Dispensers



Remotes



Tubular
Ice
Machines



Large Capacity Bins



Ice/Beverage Dispensers



Nugget Ice
Machines



Quiet Cube Ice Machines



Ice / Beverage Machines

Blast Chillers

Why use a Blast Chiller Freezer?

Blast Chiller Freezers use fiercely-driven cold air to rapidly pull-down the temperature of hot food so it can be safely stored either in chilled or frozen form for future re-heating. Allowing foods to cool without refrigeration can be extremely dangerous as it will allow harmful bacteria to develop during the long cooling process. Cooling hot foods in a fridge already containing chilled food is also very dangerous as it will raise the temperature of all the food in the fridge and pose a food safety risk. Any kitchen which wants to have pre-cooked, chilled food as a major part of the provision must have blast refrigeration.

Key Benefits

- Simple to operate
- Reduces food wastage
- Improves staff efficiency and productivity
- Preserves quality, appearance, taste and nutritional value



PROBE TO VERIFY THE CORE
TEMPERATURE OF THE PRODUCT



CAN HOLD GN 1/1 PANS
OR BAKING TRAYS 600 X 400

VACUUM PACKERS
SEE PAGE 26

Blast Chiller Freezers new

- Designed for blast chilling/freezing fresh or prepared foods
- Simple to operate with easy to use controls
- Control temperature with core probe provided or adjust temperature manually
- Blast chilled to +3 in 90 minutes
- Shock frozen to -18 in 240 minutes
- Blast freezing/chilling programs and hold function
- Stainless steel construction
- R404A Gas
- Dolomiti 7, 10 and 14 models come with SOFT freezing program.



DOLOMITI 3
CHILL 8KG IN 90 MINUTES
FREEZE 5KG IN 240 MINUTES



SPACE-SAVING
TOP CAN BE USED
AS A WORKING
SURFACE

DOLOMITI 7 GELATERIA
CHILL 18KG IN 90 MINUTES
FREEZE 9KG IN 240 MINUTES

Dolomiti 3

CODE	POWER	CAP	SHELVES	W x D x H	
DOLOMITI 2/3	0.65kw	29L	3 x 2/3 GN	640 x 630 x 400mm	£2,770.00
DOLOMITI 3	0.76kw	36L	3 x 1/1GN	640 x 740 x 500mm	£2,980.00

Dolomiti 7 Gelateria

CODE	POWER	CAP	SHELVES	W x D x H	
DOLOMITI 7	1.475kw	150L	7 x 1/1 GN	1300 x 700 x 835mm	£5,730.00



DOLOMITI 5
CHILL 12KG IN 90 MINUTES
FREEZE 9KG IN 240 MINUTES



DOLOMITI 10 GELATERIA
CHILL 25KG IN 90 MINUTES
FREEZE 15KG IN 240 MINUTES



DOLOMITI 14 GELATERIA
CHILL 40KG IN 90 MINUTES
FREEZE 25KG IN 240 MINUTES

Dolomiti Blast Chillers

CODE	POWER	CAPACITY	SHELVES	W x D x H	
DOLOMITI 5	1.02kw	95L	5 x 1/1 GN	750 x 740 x 830mm	£3,370.00
DOLOMITI 10	1.775kw	206L	10 x 1/1 GN	750 x 740 x 1500mm	£6,460.00
DOLOMITI 14	3.4kw	282L	14 x 1/1 GN	750 x 740 x 1900mm	£8,860.00

*DOLOMITI 10 AND 14 MODELS ARE 3 PHASE SUPPLY

Shelving

Storage needs to work for you. Enable easy preparation, cooking and cleaning up. Even bring joy to the process. Commercial kitchens require storage systems that not only maximize space, but that are hardwearing, hygienic and versatile to withstand use in any commercial catering environment, from kitchens to cold rooms. Our shelving systems are tried and tested, rust-free, easy to clean, strong, and easy to adjust.



Basics Static Units	99
Camshelving Basic Units	101
Add-On Units	101
Shelf Kits	102
Mobile Units	102
Drying Racks	103
Dunnage Racks	103
Wall Shelving	103

Cambro Basics Shelving

1

Smart design

- Designed with flexibility to fit into any space
- Shelf plates can be easily removed for cleaning and are dishwasher safe
- Non-porous surface simply wipes clean
- Composite material has a memory feature and returns to it's original shape immediately after the product is removed from the shelves



2

Uncompromised reliability

- Easy to set-up, adjust and change configurations
- Ideal for all area of food service operations whether walk-in cooler, dry-storage or sanitation and service supplies room
- Composite material is impervious to moisture, salt and chemicals



3

Strong & durable

- Composite material will not peel, dent or warp; remains corrosion and rust free
- Composite material is stronger than common wire or aluminium shelving
- No loss of weight bearing capacity when two units are connected together utilizing a shared post



4

Exceptional value

- Lifetime warranty against corrosion means no replacement costs
- Safe and strong storage solution in an affordable way
- Eliminates the need for inconvenient and costly shelving replacements



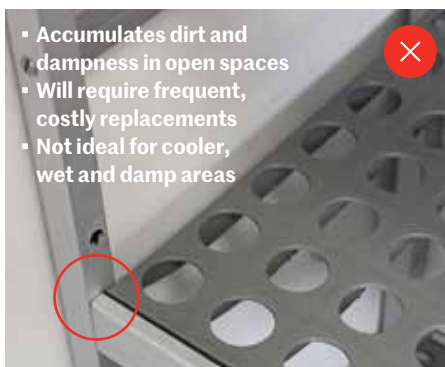
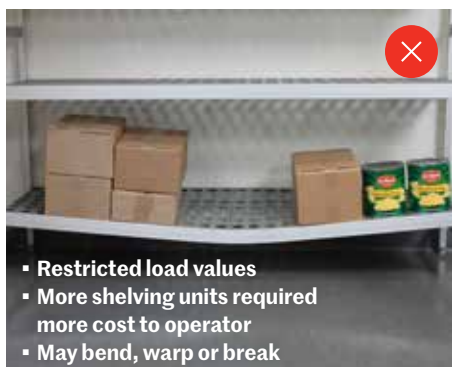


INCLUDES 4 STATIONARY POSTS with levelling feet installed – pre-assembled with post connectors and wedges, 4 bags of 8 stationary traverse dovetails. Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions

Basics Series Starter Units 4-Tier 1830mm high with vented shelves as standard

WIDTH	DEPTH 460MM		DEPTH 610MM	
910mm	CBU183672	£225.00	CBU243672	£250.00
1070mm	CBU184272	£250.00	CBU244272	£275.00
1220mm	CBU184872	£260.00	CBU244872	£295.00
1380mm	CBU185472	£285.00	CBU245472	£320.00
1530mm	CBU186072	£305.00	CBU246072	£340.00

Cambro Basics Shelving vs. Aluminium Shelving

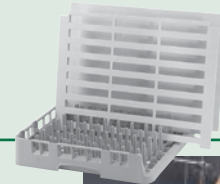


Camshelving® - Why it's The Best!

1

Easy & Quick To Clean

- Smooth wipe clean polypropylene surface
- Weldless construction so liquids and dirt cannot get inside crevices
- Each Camshelving® component is dishwasher safe
- Easy cleaning makes HACCP compliance simpler
- Embedded CamGuard™ silver-ion technology continuously works to suppress the growth of mold, fungus & bacteria



SHELVES ON OPEN ENDED CAMRACK OR BEING HANDWASHED



2

Easy To Adjust & Configure

- Build any configuration and fit any size area
- Available in 5 Heights, 4 Depths and 12 Widths
- Shelf heights adjustable in 100mm increments without disassembling the unit
- No bolts, no nuts! Easy 1-Step slide together construction
- Available with Level Footing, Wheels and Solid or Vented Shelves



1-STEP ASSEMBLY

3

Strong, Durable & Stable

- 150 to 200kg load per shelf depending on the length of the traverse
- 'Strong as Steel' weight bearing upright Posts and horizontal Traverses
- Unique engineering of the Post Connectors (top and bottom) provide exceptional cross stabilization
- Built in straight lines, two shelving units can share an upright Post with no loss in weight bearing capacity



STRONG STEEL CORE

4

Rust Free

- Polypropylene surface won't rust even when washed or placed in wet or humid environments
- Not even salt water or sea air will corrode Camshelving®
- Ideal for walk-in refrigerators and freezers as cold as -38°C or wet environments
- Lifetime limited warranty against rust and corrosion for Traverses and Posts
- Rust-free environment is vital for sanitary, HACCP compliant operation



STARTER UNIT



ADD-ON UNIT



CORNER UNIT



EACH BASIC STARTER UNIT INCLUDES 2 POST KITS AND 4 SHELF KITS

EACH ADD-ON STARTER UNIT INCLUDES 1 POST KIT AND 4 SHELF KITS

CORNER CONNECTORS CAN BE USED TO BUILD CORNER AND U-SHAPE UNITS.

Corner Connectors

MSCC 4 sets per 4 tier unit £3.45

Camshelving Starter Units 4-Tier 1800mm high with vented shelves as standard.

WIDTH	DEPTH 400MM		DEPTH 500MM		DEPTH 600MM	
680mm	MSU44618PKG	£270.00	MSU45618PKG	£290.00	MSU46618PKG	£305.00
780mm	MSU44718PKG	£280.00	MSU45718PKG	£300.00	MSU46718PKG	£320.00
880mm	MSU44818PKG	£300.00	MSU45818PKG	£320.00	MSU46818PKG	£340.00
980mm	MSU44918PKG	£330.00	MSU45918PKG	£355.00	MSU46918PKG	£385.00
1080mm	MSU441018PKG	£345.00	MSU451018PKG	£375.00	MSU461018PKG	£400.00
1180mm	MSU441118PKG	£355.00	MSU451118PKG	£390.00	MSU461118PKG	£415.00
1280mm	MSU441218PKG	£380.00	MSU451218PKG	£410.00	MSU461218PKG	£435.00
1380mm	MSU441318PKG	£405.00	MSU451318PKG	£440.00	MSU461318PKG	£480.00
1480mm	MSU441418PKG	£420.00	MSU451418PKG	£455.00	MSU461418PKG	£495.00
1580mm	MSU441518PKG	£435.00	MSU451518PKG	£480.00	MSU461518PKG	£515.00
1680mm	MSU441618PKG	£450.00	MSU451618PKG	£490.00	MSU461618PKG	£525.00
1780mm	MSU441718PKG	£480.00	MSU451718PKG	£525.00	MSU461718PKG	£565.00

Camshelving Add-on Units 4-Tier 1800mm high with vented shelves as standard.

WIDTH	DEPTH 400MM		DEPTH 500MM		DEPTH 600MM	
635mm	MSA44618PKG	£205.00	MSA45618PKG	£225.00	MSA46618PKG	£240.00
735mm	MSA44718PKG	£220.00	MSA45718PKG	£235.00	MSA46718PKG	£250.00
835mm	MSA44818PKG	£235.00	MSA45818PKG	£255.00	MSA46818PKG	£275.00
935mm	MSA44918PKG	£270.00	MSA45918PKG	£295.00	MSA46918PKG	£315.00
1035mm	MSA441018PKG	£285.00	MSA451018PKG	£310.00	MSA461018PKG	£335.00
1135mm	MSA441118PKG	£295.00	MSA451118PKG	£325.00	MSA461118PKG	£350.00
1235mm	MSA441218PKG	£315.00	MSA451218PKG	£340.00	MSA461218PKG	£370.00
1335mm	MSA441318PKG	£340.00	MSA451318PKG	£380.00	MSA461318PKG	£410.00
1435mm	MSA441418PKG	£355.00	MSA451418PKG	£395.00	MSA461418PKG	£425.00
1535mm	MSA441518PKG	£375.00	MSA451518PKG	£410.00	MSA461518PKG	£445.00
1635mm	MSA441618PKG	£390.00	MSA451618PKG	£425.00	MSA461618PKG	£460.00
1735mm	MSA441718PKG	£415.00	MSA451718PKG	£455.00	MSA461718PKG	£500.00

Camshelving Shelf Kits

Each shelf kit includes 2 traverses and several vented shelf plates too build a single shelf.



Camshelving Shelf Kits Made of smooth polypropylene. Wipes clean. Rust proof.

WIDTH	DEPTH 400MM		DEPTH 500MM		DEPTH 600MM	
600mm	MS4060VK	£35.50	MS5060VK	£39.30	MS6060VK	£43.20
700mm	MS4070VK	£38.70	MS5070VK	£42.80	MS6070VK	£46.80
800mm	MS4080VK	£43.20	MS5080VK	£47.70	MS6080VK	£52.00
900mm	MS4090VK	£50.90	MS5090VK	£56.70	MS6090VK	£62.50
1000mm	MS40100VK	£54.90	MS50100VK	£60.90	MS60100VK	£66.90
1100mm	MS40110VK	£58.50	MS50110VK	£64.70	MS60110VK	£70.90
1200mm	MS40120VK	£62.70	MS50120VK	£69.20	MS60120VK	£75.70
1300mm	MS40130VK	£69.90	MS50130VK	£77.80	MS60130VK	£85.70
1400mm	MS40140VK	£73.70	MS50140VK	£86.60	MS60140VK	£89.90
1500mm	MS40150VK	£78.00	MS50150VK	£86.60	MS60150VK	£94.90
1600mm	MS40160VK	£81.40	MS50160VK	£90.20	MS60160VK	£98.70

Mobile Units

Each mobile vented starter unit includes 2 mobile post kits, 4 shelf kits and 4 swivel castors with brakes. Unit height 1800mm as standard.



Mobile Units 4-Tier 1800mm high with vented shelves as standard.

WIDTH	DEPTH 400MM		DEPTH 500MM		DEPTH 600MM	
680mm	MSUR44617PKG	£550.00	MSUR45617PKG	£570.00	MSUR46617PKG	£590.00
780mm	MSUR44717PKG	£565.00	MSUR45717PKG	£590.00	MSUR46717PKG	£605.00
880mm	MSUR44817PKG	£585.00	MSUR45817PKG	£605.00	MSUR46817PKG	£625.00
980mm	MSUR44917PKG	£615.00	MSUR45917PKG	£640.00	MSUR46917PKG	£665.00
1080mm	MSUR441017PKG	£630.00	MSUR451017PKG	£660.00	MSUR461017PKG	£690.00
1180mm	MSUR441117PKG	£645.00	MSUR451117PKG	£670.00	MSUR461117PKG	£705.00
1280mm	MSUR441217PKG	£660.00	MSUR451217PKG	£695.00	MSUR461217PKG	£720.00
1380mm	MSUR441317PKG	£690.00	MSUR451317PKG	£725.00	MSUR461317PKG	£760.00
1480mm	MSUR441417PKG	£705.00	MSUR451417PKG	£740.00	MSUR461417PKG	£775.00
1580mm	MSUR441517PKG	£720.00	MSUR451517PKG	£910.00	MSUR461517PKG	£800.00
1680mm	MSUR441617PKG	£735.00	MSUR451617PKG	£775.00	MSUR461617PKG	£815.00
1780mm	MSUR441717PKG	£760.00	MSUR451717PKG	£810.00	MSUR461717PKG	£850.00

Drying Rack System

new

- Easy to install drying racks sit on shelving traverses
- Securely holds trays, baking sheet pans, cutting boards, lids and other kitchen supplies during drying process
- Mobile unit allows for easy floor clean-up and transportability
- Provides convenient, sanitary storage
- Maximises holding space



Camshelving Drying Racks Made from high-impact ABS Fits on 600mm deep Cambro Shelving

CODE	DESCRIPTION	W X D X H	
CSDR7	(1) Drying Rack Only	240 x 594 x 96mm	£46.10
CSDR73	(3) Drying Racks Only	240 x 594 x 96mm	£136.50

Dunnage Racks

- Dunnage racks for storage off the floor, avoiding contaminants
- 1-piece polyethylene construction
- Loads of 680 to 1360kg depending on size
- Ideal for walk-in coolers and freezers or dry inventory
- 300mm above the floor, compliant with HACCP which calls for 150mm
- Connectors lock racks together for greater stability
- Easy to clean



Dunnage Racks Elevated off the floor storage racks.

DRS300	760 x 530 x H310mm	£170.00
DRS360	910 x 530 x H310mm	£185.00
DRS480	1220 x 530 x H310mm	£225.00
DRS600	1525 x 530 x H310mm	£255.00



Wall Shelves



- Solid polypropylene high strength shelves with brackets
- Do not rust
- Easy to keep clean

Wall Shelves

CSWS1436SK	910 x 360 x 340mm	£91.50
CSWS1448SK	1220 x 360 x 340mm	£105.00

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